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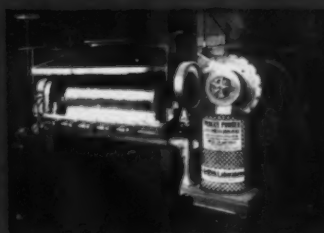
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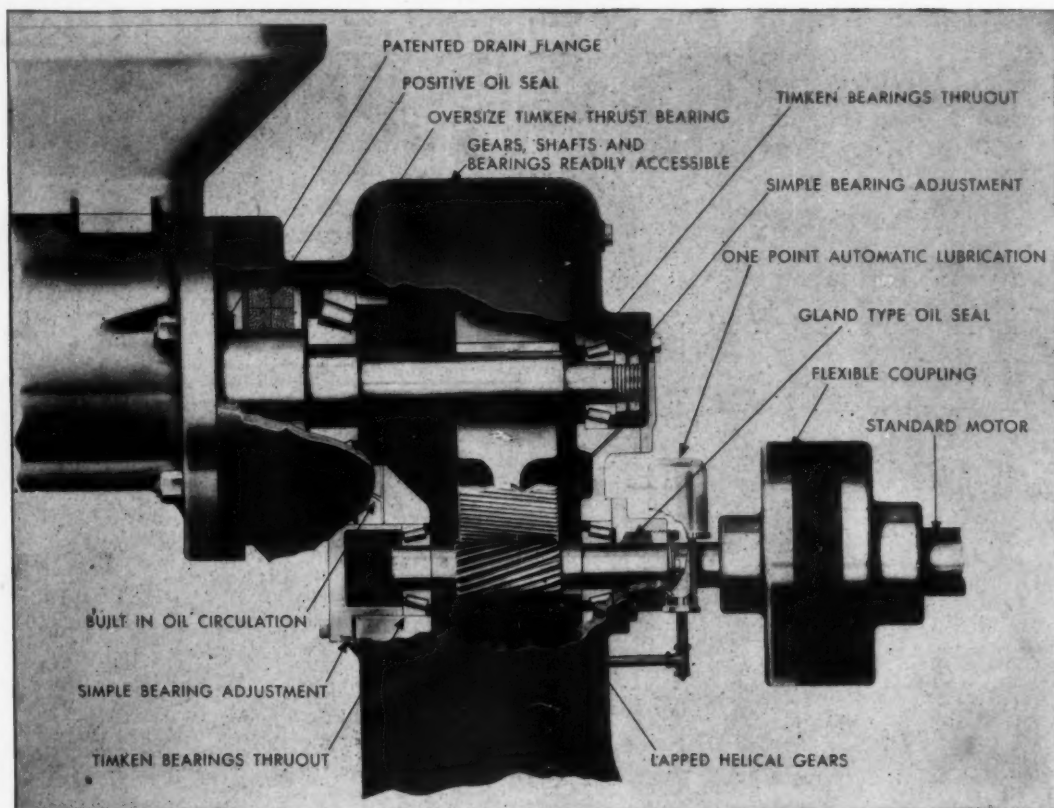
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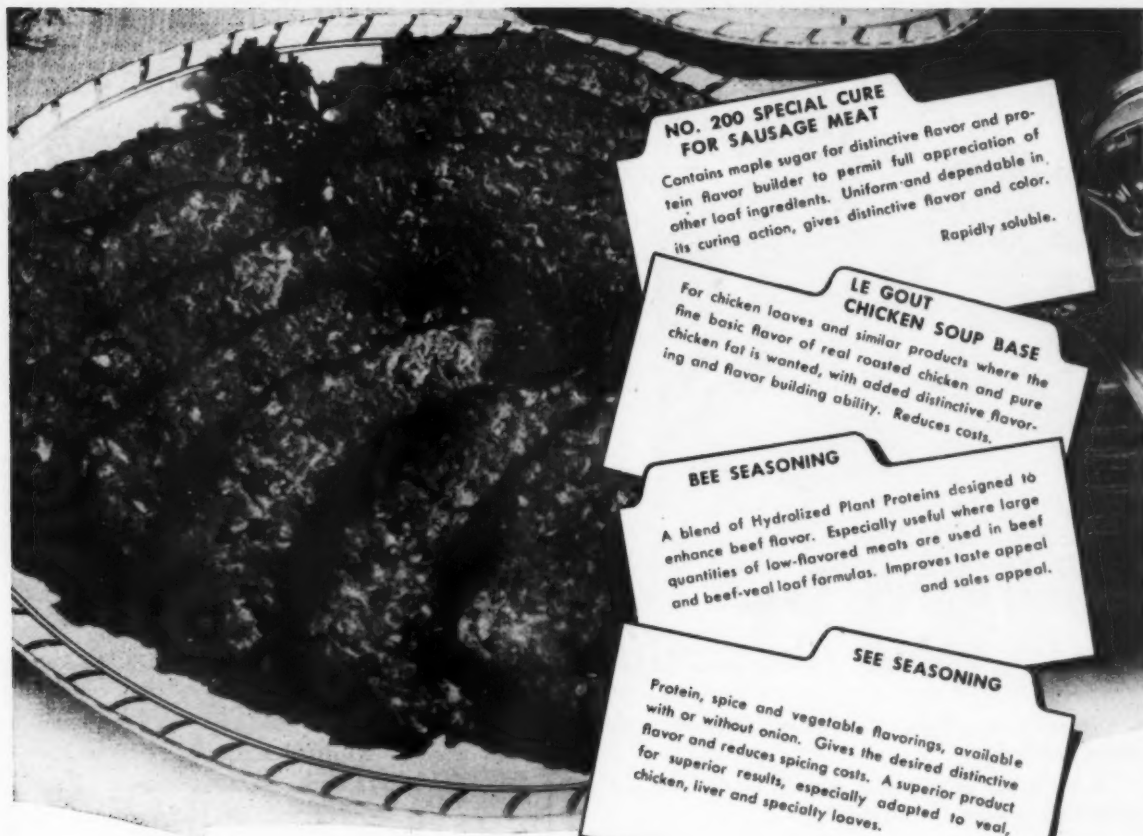
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Number 9

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Let these three turn the *SPOTLIGHT* on your **FINISHED CRACKLINGS**



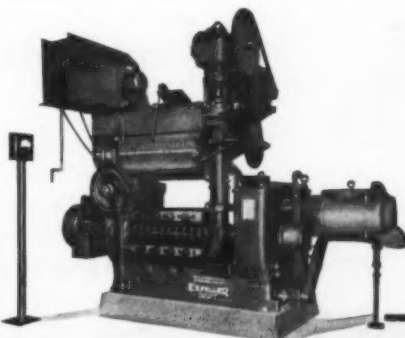
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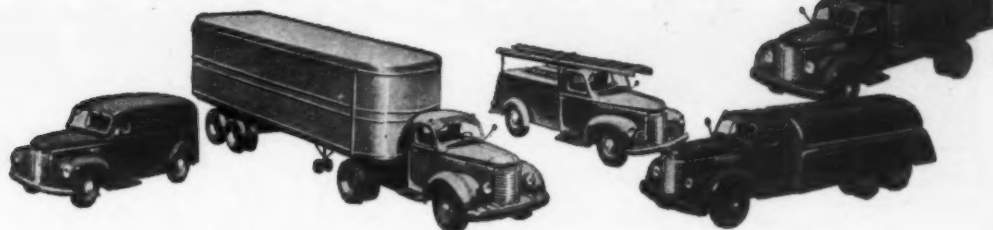
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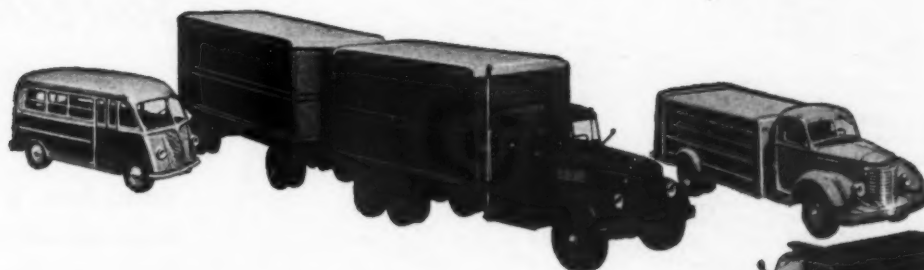
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April 26, 1949

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Many Farm Associations Appear Before Committee in Favor of Anderson Bill

At Senate agriculture committee hearings on farm legislation this week, testimony presented by representatives of the American Farm Bureau Federation, the National Grange, the Farmers Union and the Illinois Agricultural Association favored the Anderson Bill, thus increasing the chances that, with minor revisions, it will be reported out by the full Senate agriculture committee. However, some differences of opinion still exist which may delay action.

At the session Thursday morning a question arose as to whether, under the present language of the Anderson Bill, production (or subsidy) payments could be made directly to producers. Although the general consensus was that such payments are not authorized as the bill stands, it is probable that a provision prohibiting direct subsidy payments to producers will be included in the Anderson Bill if it is acted upon favorably by the committee.

Allan Kline, president of the American Farm Bureau Federation, endorsing in general the Anderson Bill, indicated that he would prefer to see some modification of the provisions for 90 per cent of parity and for the sale of surplus commodities at support prices. He strongly urged, however, that this bill be reported out and passed as soon as possible. He stressed the importance of livestock production as the only feasible method of marketing surplus feed grains and pointed out that the farmer receives a large percentage of the consumer dollar when his feed grains are marketed through livestock.

J. T. Sanders of the National Grange testified that his organization found the Anderson Bill preferable to the Gore Bill of the House and an improvement over the present Aiken Law, but that the Grange could not endorse unqualifiedly any of the proposals. Angus MacDonald, speaking for the Farmers Union, urged approval of the Brannan Plan.

Charles B. Shuman, president of the Illinois Agricultural Association, proposed retention of the present Hope-Aiken Law, with some changes. He felt that the flexible provisions contained in the Anderson Bill are satisfactory, but opposed continuing allotments and quotas for another year.

When Secretary of Agriculture Brannan appeared before the committee on Monday, he refused to endorse either the Anderson Bill or Gore Bill, claiming that neither would give him the machinery necessary to handle the expected large hog run in the next marketing year. He prophesied that the com-

Institute Rounds Out Program for Annual Meeting; Announce Ladies' Entertainment

WITH all of the exhibit space sold, most of the speaking schedule arranged and special entertainment for ladies planned, the program for the American Meat Institute's forty-fourth annual meeting at the Waldorf-Astoria hotel, September 19, 20 and 21, is nearly complete, the Institute has announced.

An address by John F. Krey, chairman of the Institute's board of directors, will open the meeting on Monday morning, September 19. Following will be the traditional presentation of gold and silver awards to 50- and 25-year veterans in the meat packing industry.

"The Fats and Oils Problem" will be the topic of discussion at the Monday afternoon session, with representatives of the U. S. Departments of Commerce and Agriculture as speakers. Charles Lund, head of the Fats and Oils Export Licensing Division, Office of International Trade, will be the first speaker.

"Bigger Yields of the Better Cuts" will be discussed by John H. Zeller, in charge of swine investigations at the Agricultural Research Center of the USDA at Beltsville, Md. Also from the Agricultural Research Center, in charge of the animal husbandry division, T. C. Byerly will speak on "Producing Less Fat from Hogs." The final talk of the morning session will be "Technological Developments and Their Effect on Nat-

ural Fats and Oils," by P. H. Groggins, of the USDA Bureau of Agricultural and Industrial Chemistry.

Tuesday morning's session will feature "The Business Outlook," with the following speakers: Paul Willis, president, Grocery Manufacturers of America; P. V. Moulder, executive vice president, International Harvester Co., and Benjamin F. Fairless, president, United States Steel Corporation.

Joseph B. Hall, president of The Kroger Co., will discuss changes in conditions in the food industry on Wednesday morning, in a talk entitled "Evolution and Understanding." Following will be James Cooke, general manager of the Penn Fruit Co., Philadelphia, who will speak on "Our Experience in the Sale of Pre-packaged Meats." A presentation of the Institute's plans in the meat educational program will conclude the morning session.

Jack Manion, assistant general sales manager of Milprint, Inc., Milwaukee, will speak on packaging. The date of his address was not announced.

On Wednesday afternoon, Dr. Sumner Slichter, Professor of Economics at Harvard University, will talk on "The Business Outlook" to close the sessions of the annual meeting. And, as announced last week, Dr. Franklyn B. Snyder, president emeritus of Northwestern University, will speak at the annual dinner on Wednesday night.

For ladies attending the annual meeting a special program of entertainment has been planned. On Monday afternoon there will be a three-hour cruise around Manhattan Island on a specially chartered steamer, with a commentator to point out and describe the various places of interest. One complimentary ticket will be provided to each member company of the Institute for this trip, which has been described as the best way of seeing New York. Additional tickets may be purchased if desired.

On Tuesday there will be a "dutch treat" luncheon for the ladies at the Waldorf, at which a Helena Rubenstein demonstration on makeup and proper grooming will be presented.

In connection with the Institute's traditional sausage display in the exhibit rooms, it was announced that 40 separate items of sausage in natural casings will be shown, along with the advertising of the Meat Educational Program that has promoted the use of sausage of all kinds during the last

EXPLORING FREEZER SPACE

The USDA Production and Marketing Administration is apparently preparing to purchase frozen hog sides and frozen boxed pork cuts, in anticipation of large hog runs the next few months and in line with the hog support program recently announced. Packers in the Midwest—Minnesota, Iowa, Wisconsin, Illinois, Indiana and Missouri—have been asked to submit information on available freezer space in that area as soon as possible. At the moment the government is seeking space for 11,000 cars of product.

(Continued on page 28.)



SWIFT Sets in Evansville

LEFT TOP: Swift's new Evansville unit as seen from employee's parking lot. **LEFT BOTTOM:** Hogs are automatically positioned on the chain for final inspection and stamping of primal cuts. **BELOW:** Adjustable sleeve on the spreader bar compensates for difference in size of cattle slaughtered.

sections, each leading to the dressing floor. The outside section feeds the four-bud beef floor, the center feeds either the calf or sheep floor, depending on the type of animals being killed, while the outside section feeds the hog floor.

The entire dressing area is tiled and floored with vitreous brick. An exception is the beef bleeding area which has a curbed and drained section over which there is a metal grill work. It is claimed that the grill work gives butchers steadier footing.

Some of the more unusual dressing floor features include fluorescent lighting and mechanical ventilation. The lights are positioned for the type of operation performed. On the beef side, they are suspended from the ceiling in the conventional manner. However, on the hog side they are banked and angled to give butchers, such as the ham and shoulder shavers, maximum light with minimum heat. The company reports satisfaction with the fluorescent lighting and states that, with proper maintenance, these lights are highly efficient. It has been found that the lights need periodic cleaning with a damp cloth for best results.

Through a series of ducts located at strategic points, two master fans are

IN BUILDING a new, three-story addition to its Evansville plant, Swift & Company drew upon its cumulative engineering experience and packinghouse knowledge to make the new building an outstanding meat processing unit. The building houses a new all-species dressing floor, pork and beef cutting floors, and related coolers and shipping facilities. No effort was spared in providing the building with the best of operating equipment.

The new building has increased the dressing capacity of the plant. The enlargement of related activities through other additions and modifications of the present plant are projects to be completed in the future.

Among some of the auxiliary units to the new building already completed are new cattle pens. Animal safety, comfort and ease of handling by cattle drivers were the principal factors governing construction of these yards. Recognizing that much small stock is shipped to the plant in double deck stock cars and trucks, a novel adjusting and self locking unloading ramp was built. These ramps can be lifted to the correct height and then locked in position by undercarriage pipe supports. A hinged section of the ramp takes the place of a car plate and side fencing slide out to the car or truck.

The driveway leading to the livestock pens is constructed with a mosaic pattern of corduroyed squares inlaid. Each square has ridged lines running perpendicular to the adjacent squares. The resulting criss-cross pattern gives the animals steady and safe footing, even on rainy days. The corduroy pattern prevents slipping by the animal regard-

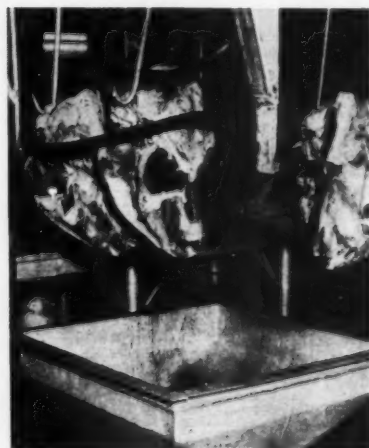


less of the direction in which initial skidding starts.

All the stock pens are floored in concrete and have individually sloped drains. They also are equipped with feed and water troughs and shower facilities. The company states that showering serves a twofold function—cooling the animals prior to slaughter and helping to keep the yards clean. It is a general practice with Swift to rest the animals a minimum of six hours before slaughter, as "hot" animals generally have a poorer finish.

Livestock are driven up an inclined ramp to dressing floor holding pens. The ramp has solid walls, becoming in effect a tunnel through which the livestock moves. It has been found that by having a shaft of light at the end of the drive, livestock can be moved much faster as they are attracted by the light.

The holding pen is divided into three



HEADS GO TO FLOOR BELOW

Beef heads drop automatically from their hooks on the head conveyor as they come to end of washing and tonguing station.

s New Pace e Addition

able to keep temperatures in the dressing building close to ideal. The air within the entire dressing area is changed once every three minutes.

On the beef side, the plant uses stationary cradles for the flooring operation, stating that the absence of paunch pressure and the elimination of the need of pritching results in a better and a more efficient flooring operation. The collapsible spreader bar used in cattle dressing is equipped with an adjustable sleeve which permits compensating for the difference in the size of animals being slaughtered by contracting or expanding the total length of the spreader between the gams.

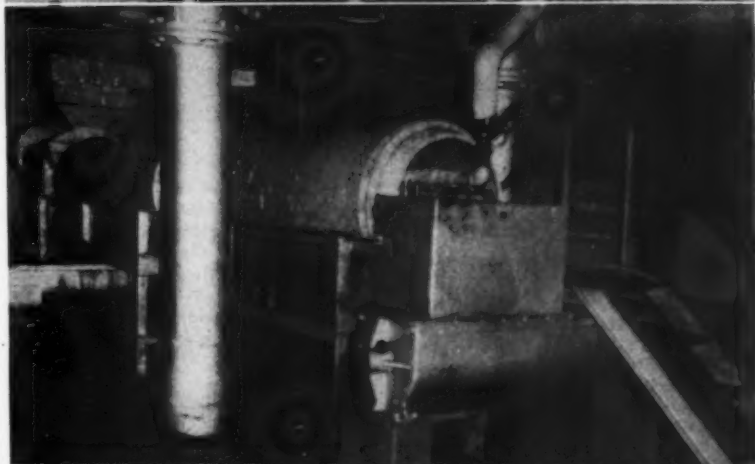
On the half and full hoist positions, a rail straddling carriage is used for moving the beef splitting saw from bed to bed. A carriage positioning device is employed to assure the best workmanship in splitting; unless the splitting saw carriage is in the exact center of the bed, the electric circuit to the saw motor is broken and it remains inoperative. Correct positioning of the saw is important for ease in handling the saw; the ability to view the operation is improved and, more important, the danger of inadvertently miscutting the carcass is minimized. The split carcasses are washed by high pressure water spray.

After the legs are skinned and dis-jointed, they are placed in special trucks by the butcher. The legs are accumulated in this truck until it is filled and it is then dumped into an inedible material chute. The method of handling the freed legs is safer, cleaner and more efficient than the conventional practice of dumping them on the floor and having the cleanup men sweep them into inedible material chutes.

This plant uses the Swift brine meth-

SPOTLIGHT ON OPERATIONS

From top to bottom are shown: A. Loin pulling station with automatic side clamps actuated by placing or lifting knife from hot box. B. Inedible material is carried from hasher-washer and grinder by screw conveyor to the dry melters. C. Operations on the beef dressing floor. D. A view of welded steel truss construction used in the plant. Hooks are going from washing station to the beef kill.





od for curing hides (see *THE NATIONAL PROVISIONER* of July 27, 1946, page 13). However, the plant has incorporated some improvements in the handling of the hides, making the operation more efficient and less strenuous for the curing room workers.

An enlarged table top affixed to a portable scale has increased the efficiency of calf skin weighing. The portable scale with its table top is placed next to the chute down which the calf skins come from the killing floor. The skins are placed upon the table for inspection and trimming and, in the same operation, they are weighed.

The beef head inspection, washing, tonguing, and tongue removal operations are performed on a beef head conveyor. Carcasses are moved along the rail to a junction point with the beef head conveyor. The horns are removed, when necessary, prior to the removal of the cattle head from the carcass. There is a dip tank at this point to permit sterilizing the horn saw blade. The heads then are placed on the beef head conveyor.

After washing, inspecting and removal of the tongues, the heads are removed from the head hooks by a novel bar arrangement. As the conveyor carries the passed heads, a bar contacts the head at the base of the jaw bone and lifts it upward. At the same time, another bar contacts the oncoming hook and moves it slightly forward. The two contra and coordinated pressures free the head from the hook, and the hook goes on to be sterilized before re-use.

A new type of viscera and head pan are used on the hog dressing floor. Through an electrically synchronized control, the two pans, one for the head and one for the viscera, are kept aligned with the hog carcass from which the head and viscera have been removed. The head pan has a frame in which the head is set with the base of the skull facing upward. Through this arrangement the MID inspector can examine the cervical glands and the viscera of the animal as they come past his station.

Parallel with the viscera inspection

INSPECTION AND TRIPE

LEFT: An overhead view of the dual pan viscera inspection table showing its relationship to the hog dressing conveyor and the position of the various workers.

RIGHT: A general view of the tripe processing equipment. Tripe is cooked in a crate (left background) which is lifted into the cooker with an electric hoist.

conveyor is the casing pulling table, the flight of which is counterwise to the viscera inspection conveyor. After being pulled, the casings are fed to a stripper. The stripped casings are then conveyor-fed to the warm offal room on the floor below where they are processed through the sliming and the finishing machines.

The hog scalding tub is equipped with chain-type of conveyor which moves the hogs through at a controlled speed. As an aid in unchaining the hogs when placing them on the incline conveyor carrying them into the dehairer, each

of the chains is equipped with a metal ring. These rings are an inch in length and half an inch in diameter. They provide a surface for the operator to grip in freeing the scalded hog from the chain.

In calf and sheep viscera inspection, a dual pan conveyor is employed with the smaller unit being used for the pluck section and the larger for the casing section. It is stated that use of the dual pans minimizes the amount of product condemned for contamination from punctured intestines. At the end of the conveyor a butcher separates the various parts of plucks and casings and places them in the proper chutes which carry them to the warm offal room below.

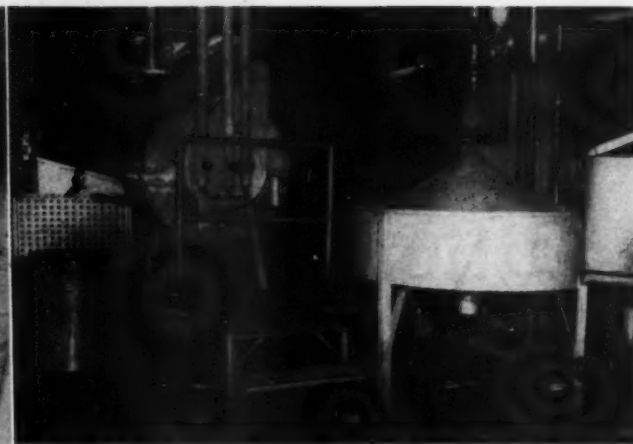
Both hog and small stock viscera pans are sterilized on their return flight.

Roof Trusses Arc-Welded

Natural lighting is supplied through windowed walls of the dressing floor proper and the skylights in the roof. It is interesting to note that the steel trusses forming supports for the dressing floor roof are arc-welded. The company points out that the welding provides a streamlined structural member having surfaces which are easier to clean, paint and maintain.

The loft at the skylight level is used to house the ventilating fans and the trolley cleaning operations. Beef trolleys are fed back to the dressing floor via a rail magazine which holds enough trolleys to take care of the day's requirements. The same arrangement is used on the hog trolleys and gambrels which move from the cutting floor to a trolley cleaning loft and are fed by magazine rail to the hog gambreling table.

In the movement of hog carcasses through the stations on the dressing chain, they are positioned automatically for various operations. For back shaving and dropping heads it is desirable to have the hog's back to the operator, whereas it is desirable to have the hog's belly side face the operator for the balance of the operations. The facing of the hog carcass for the various tasks is



MECHANICAL TONGUE WASHER

Lipped mouth of the unit facilitates loading by the workman trimming the tongues.

performed by means of a metal guide set slightly below the overhead trolley rail so that it contacts the hook of the trolley. The beef carcasses are moved from the hot beef coolers to the sales coolers and cutting rooms, and the hog carcasses from the hot hog coolers to the cutting floor by decline conveyors.

The hog cut room is a compact unit making the maximum use of gravity for product movement. For example, the shoulder slides down 18 in. to the neck bone lifting and picnic sawing operation, while sides drop 1 ft. to the loin pulling station. In addition to the utilization of these slight drops for product movement, the work stations are compactly arranged to minimize the distance product has to be moved from operator to operator.

To assure better workmanship on the loin pulling operation, the side holding arms have been coordinated with the loin pulling knife warming box which is equipped with a bar. When the pulling knife is placed on this bar as it is dipped into the hot water, the bar depresses and releases the loin holding arm. When the pulling knife is lifted from the warming box, the side holding arm moves downward to hold the side in correct position for the pulling operation.

Boxed on Cutting Floor

Product prepared for sale is boxed and scaled on the cutting floor and moves to a 26 to 28 degs. F. holding cooler where product is stacked by type on skids. This cooler, unlike other refrigerated rooms in the new building which have blower units, is equipped with direct expansion coils. The direct expansion coil with its slower air movement presents an ideal means of refrigerating boxed and barrelled items as it virtually eliminates shrinkage.



LIGHTING IS EXCELLENT

Fluorescent lighting fixtures are placed at the angle and level providing maximum illumination for the dressing operation which is being performed.



Rendering operations include dry rendering for inedible products and wet rendering for the edible fats. All inedible soft material is hashed and washed prior to rendering. The washers are extra long to assure good color and quality in the finished fats produced by the rendering department.

Economy is effected in the operation of the rendering units by the handling of the condenser water. For the inedible stick condensers, the plant uses water from the grease interceptor. All plant wash water is directed into the interceptor which is 24x50x15 ft. and is equipped with a traveling grease and sediment skimmer. Reclaimed grease is troughed into a blow tank and then blown to the dry melter. The demand of the stick water condensers is 300 gpm. Most of this water is supplied from the interceptor, but a control at the outlet will cut in a separate city water supply pump when the flow in the interceptor falls below a certain level. While controlled by the available water flow of the interceptor, the fresh water pump, in conformity with MID regulations, is completely separate from the interceptor flow. The water from the stick condensers is washed directly into the sewage system. The utilization of the wasted wash water from the interceptor will achieve a considerable saving in water cost.

The dry melters have fresh water condensers. To conserve on the consumption of this water, all of it is pumped through a cooling tower and recirculated. Through pumping and tower cooling, the dry melter condenser costs are limited to those of pumpage and water spray lost which is considerably less than the cost of fresh water. (The plant purchases all of its water from the city.)

The fancy meat processing floor is adjacent to the warm offal room and, like it, is fed raw materials from the dressing floor above by chutes. The entire processing operation is carried to completion in a logical sequence with the finished products being moved into

DIRECT PLANT OPERATIONS

Shown left to right are Dr. Jollie, MID inspector in charge; H. Sitton, chief engineer; Jerry Benson, construction superintendent; J. M. Powell, general manager; Jerry Wilger, superintendent's office, Chicago, and J. F. Foster, superintendent of the plant.

the fancy meats cooler located at the end of the processing floor.

Hog tongues are handled in a novel manner. After removal and trimming, the tongues must be individually washed prior to chilling and final trimming. In the Swift plant, individual tongue washing is achieved with a tongue tumbler through which spray water is pumped at house pressure. To prevent the tongues from bunching up, they are fed into the tumbler as they are removed from the heads. The butcher tosses the tongues into the tumbler which has an upward tilted lip attached to it. The lip guides the tongue into the tumbler and obviates needs for great accuracy in tossing them.

As modern as the new building is, it is but a forerunner of the truly efficient unit the plant will have at the completion of its building program. An employee restaurant and animal foods building are now under construction. Other units also are planned in the expansion program.

Officials of the plant are J. M. Powell, general manager, and J. F. Foster, plant superintendent. H. W. Sitton is chief engineer and V. Q. Hobgood is general foreman. G. W. Benson is construction superintendent representing the construction department of the Chicago general office.

Major units of packinghouse equipment were supplied by The Globe Company, Chicago; The Allbright-Nell Co., Chicago; Cincinnati Butchers' Supply Co., Cincinnati, O.; refrigeration equipment by Niagara Blower Co., New York, N. Y.; conveyor system, Link-Belt Co., Chicago, and killing floor saws by Best & Donovan, Chicago.

Here's a message every
**MEAT
 PACKER**
 can read ... profitably!



NATURALLY, you want to be successful. You want to make money. And what better way is there to *make* money than to save money on your truck transportation?

You can save *plenty* of money with trucks that fit your job ... Dodge "Job-Rated" trucks.

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From 248 basic chassis models, your Dodge dealer can specify a truck that will be "Job-Rated" exactly for your hauling job.

Such a truck will have the right one of 7 "Job-Rated" truck engines ... "Job-Rated" for top efficiency and maximum economy. It will have the right chassis units throughout ... "Job-Rated" to haul *your* loads, over *your* roads. Your truck will last longer ... save money every mile it's driven.

So have a talk with your Dodge dealer. For remember ... *only* Dodge builds "Job-Rated" trucks!



For the good of your business—

Switch to **DODGE**
 "Job-Rated" **TRUCKS**

PROCESSING *Methods*

Lebanon Bologna

Lebanon bologna was originally produced at Lebanon, Pa., and is a famous product throughout the region. Few concerns outside Pennsylvania manufacture this type of sausage. Manufacture is a slow process and smokehouse capacity would be a problem for most firms.

FORMULA: The meat formula for Lebanon bologna is 100 per cent lean boneless chucks. The beef is carefully trimmed and all tendons, tallow and blood clots are removed. The meat is cured before use. Chopping and grinding operations are very similar to those used for regular types of bologna. No crushed ice is used. The following seasonings (for 100 lbs. of meat) or any other bologna seasoning formula may be employed:

- 7 oz. ground white pepper
- 1 oz. ground coriander
- 1 oz. ground mustard
- 1 oz. ground nutmeg
- 1 oz. ground ginger

Another seasoning formula calls for the following ingredients:

- 5 oz. black pepper
- 1 oz. red pepper
- 1 oz. cloves
- 2 oz. nutmeg
- 2 oz. allspice
- 1 oz. cinnamon

Many packers have found convenience in use of ready prepared seasonings or specially prepared seasonings, as manufactured by reputable firms, in making their sausage products. Such seasonings also insure that each batch of sausage will be flavored like other batches.

One method of handling is to grind the meat through the $\frac{1}{2}$ or $\frac{3}{4}$ -in. plate. Put in mixer, add seasoning and curing materials and $\frac{1}{2}$ pint melted lard. Mix thoroughly and grind through extra fine plate and put in stuffer. Stuff in cap end beef bungs and wrap with twine to support the casing. A hanger is tied on the open end of the bung to permit hanging on smokesticks. The sausage are hung close in the smoke-house.

Large, close unventilated houses are employed for this product. The smokehouse damper is closed tight at the start and the product is smoked with wet sawdust at as low a temperature as possible. After about 18 to 24 hours, the sausage will set and will begin to firm up. The dampers are then opened and dry sawdust is smoldered. Cool smoking continues, however, for a number of days until the product is firm and can be sliced readily.

Another method of handling is to grind the beef through the $\frac{1}{2}$ -in. plate and chop it in the silent cutter for a few revolutions. Mix with curing ingredients and shelve the meat in the cooler at 38 degs. until cured. Remix and stuff in cap-end beef bungs or ar-

tificial casings. The product is given a cool and heavy smoke for five days to two weeks with the length of time in the smokehouse depending largely on weather conditions. After finishing, the house is opened and ventilated for about 24 hours to dry the surface of the product and improve its color.

If cured beef is used the meat may be chopped fine, stuffed in casings and placed in the smokehouse immediately.

SMOKING: In Pennsylvania plants the product is smoked in large wooden smokehouses about 25 ft. high. It is held at the lowest possible temperature for from 5 days to two weeks, using hardwood sawdust only.

The smokehouses used by firms specializing in Lebanon bologna are constructed without a fire pit in the bottom. The fire pit is located underground, some distance from the smokehouse, the smoke traveling underneath the earth from pit to smokehouse. This insures the slow cold smoke which is necessary for desired results. Summer sausage smokehouses are sometimes used in making Lebanon bologna.

BEEF WIRE SERVICE

A new daily beef wire service is offered to packers and brokers by the NATIONAL PROVISIONER DAILY MARKET AND NEWS SERVICE. Mid-day market quotations are given on Northern canners and cutters, bulls, bull meat, cow meat, boneless chucks, 500/700 U.S. Good steers, 700/800 U.S. Good steers and Utility cows.

To save toll charges on extra words the wire gives quotations in straight numerals only. The wire also shows the trend of the carcass steer market, indicating if the market is higher, lower or steady.

The wire is sent from Chicago at approximately 2 p.m. (daylight saving time) five days each week. The quotations given represent market conditions at the time the wire is filed, and do not necessarily agree with the final quotations given in the Daily Market and News Service report which is issued as soon as trading operations are completed late in the afternoon.

The cost of this service is \$1 per week (\$13 per quarter of thirteen weeks—minimum subscription). The annual subscription rate is \$52 a year. All telegrams are sent straight wire, collect.

The Provisioner's Daily Market Service furnishes a similar wire covering major pork items.

BOLOGNA IN A BAG

The following formula can be used for making a coarse-ground bagged bologna:

- 50 lbs. cured regular pork trimmings
- 50 lbs. cured beef

Grind the beef trimmings through the $\frac{3}{4}$ or $\frac{1}{2}$ -in. plate and pork trimmings through the $\frac{1}{2}$ -in. plate (beef may be chopped if desired). Mix all meats together with following ingredients:

- 1 lb. salt
- $7\frac{1}{2}$ oz. white pepper
- $2\frac{1}{2}$ oz. cardamon
- $1\frac{1}{2}$ oz. allspice
- $2\frac{1}{2}$ oz. sage
- $6\frac{1}{2}$ oz. refined corn sugar (dextrose)
- 10 lbs. finely shaved ice

Popularity of any sausage product is dependent on full, well-balanced flavor. In order to achieve such "taste-appeal" regularly and conveniently, many sausage manufacturers use ready-prepared or specially-prepared seasonings, as manufactured by reputable firms, in making their products. Such seasonings are easy to handle and have unvarying strength and flavor.

Stuff meat in 3- or 5-lb. bags and loop with twine. Hold in cooler overnight and smoke next morning in wire mold or retainer at 115 to 125 degs. F. Cook at 165 degs. for 3 hours or longer, depending on weight of product, and then spray with cold water. Bag must dry off thoroughly before it is dipped in paraffin. This can be speeded by putting the product in a blast of air.

When dry, product is dipped in paraffin (126-deg. melting point) at a temperature of 230 degs. F. It should be withdrawn from paraffin immediately after dipping and allowed to drain, but should not be moved about until paraffin is firmly set. Some operators add 20 lbs. paraffin oil to each 100 lbs. of paraffin in order to prevent cracking. Bags must be free of external grease, meat fragments and moisture before dipping.

The product must not contain too much moisture or fat if paraffining is to be successful.

BACON-PICKLE LOAF

Bacon and pickle loaf is a product in which a processor can use up some of his bacon ends or trimmings. The formula used in making this product calls for:

- 30 lbs. bacon ends or smoked belly trimmings
- 70 lbs. special lean pork trimmings

Pork and bacon are ground through $1\frac{1}{2}$ -in. plate. The meats are then cooked and mixed with:

- 10 lbs. sweet pickles
- 10 lbs. pimientos
- 1 qt. vinegar
- $2\frac{1}{2}$ qts. water
- 2 oz. cloves

The mixture is stuffed in artificial casings and set up in retainers.

**PETTY JEALOUSIES BLAMED
FOR LOSSES SUSTAINED BY
FATS AND OILS INDUSTRY**

The National Independent Meat Packers Association, the Western States Meat Packers Association and the National Renderers Association have attributed the loss of millions of dollars by the fats and oils industry to "petty government jealousies" in the Commerce and Agriculture Departments. In a letter to Senator Guy M. Gillette, chairman of the agriculture subcommittee on utilization of farm crops, these organizations accused Secretary of Commerce Sawyer of making "misleading statements" in his recent

defense of his actions in handling export controls.

The group attacked Sawyer's assertion that maintenance of export controls on inedibles had not the slightest effect on their subsequent price decline, pointing out that it led to the accumulation of very large stocks of fats and oils and that surpluses always depress prices.

The letter also accused Sawyer of falsely claiming credit for proposing last fall that inedibles be freely licensed for export and "leaving an unjustified impression with the Senate group that the producers were not of a unanimous viewpoint on increasing or ending export quotas last fall." The

proposal, they said, was made by them and not even supported enthusiastically by Sawyer.

"It strikes us as particularly strange that he could not get Department of Agriculture approval of this, since we were told privately by a responsible source that the department favored such action at that time. So, some months later, and after the damage is done, we find each department contending that it really wanted to decontrol inedibles last fall. But when the action was most severely needed, they could not get together on it."

The three organizations also took issue with Sawyer's assertion that he approved larger quotas for inedible tallow and grease than had been originally recommended. They could recall only one instance where this happened, through the approval of a supplemental allocation last November.

They disputed Sawyer's argument that export controls did not cause the price decline because actual exports were less in each quarter than quantities allocated and licensed. They explained that exports lag behind allocations because some countries do not have the dollars to buy what they are allotted and because of the "practice of making supplemental allocations right up to the end of the period," not leaving time to make arrangements to move the material into export channels during that period.

1949 CORN PRICE SUPPORT

The Department of Agriculture announced this week that 1949 crop corn will be supported by the Commodity Credit Corporation at 90 per cent of the corn parity prices as of October 1, 1949, by farm-storage and warehouse-storage loans and by purchase agreements.

Later in the week the USDA announced it will provide interim price support loans to farmers who harvest their corn before the regular 1949 corn loan program goes in effect October 1. This is the first time corn loans have been made available at such an early date. Officials said it is being done because of increased production of corn in southern states where the crop is harvested early.

EXPORT LICENSING ENDED

Specific export licenses for live cattle, hogs and sheep and all edible meat products are no longer required, as of August 26. The animals and meat products (Schedule B, Nos. 001000 through 004400) may be exported in any quantity and to any destination under general license provision. The action was taken, Commerce Secretary Sawyer said, in line with the department's policy of relaxing export controls whenever possible. He explained that seasonal increases in livestock marketing are expected to result in ample domestic meat supplies.

★

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WRITE FOR
DETAILS

Senate Sponsors of Bread Fat Content Measure Will Modify 4 Per Cent Demand

Sponsors of a Senate bill (S 2432) to require a minimum 4 per cent content of natural fat in bread and pastry indicated this week that they might settle for a bill simply requiring the labeling of a loaf of bread with a statement of its fat content. This, they decided, would probably be sufficient to protect the consumer. The alternate proposal was made by the counsel of the Gillette agriculture subcommittee after the committee heard Isaac Fogg, president of Atlas Powder Co., criticize the measure as "impractical."

The bill was introduced last week by Senators Milton Young and Guy M. Gillette on behalf of the Senate agriculture subcommittee on utilization of farm crops. As an amendment to the Food and Drug Act, it was referred to the Senate interstate commerce committee.

Fogg, who first stated that the bill would not affect the interest of Atlas, a leading manufacturer of synthetic bread emulsifiers, pointed to the difficulties the bill would encounter from "various racial and religious groups who do not like lard or shortening in bread and from individuals who like Italian and French bread, which contain no fat." He said that bakers alter their bread formulas to meet customer preferences and that no uniform formula exists for making bread.

Fogg also explained that while Atlas emulsifiers—Span, Tween, Myrj, etc.—are produced chemically, their manufacture is based upon agricultural products. He reported that last year his company used more than 8,000,000 lbs. of natural fats and oils in making 16,000,000 lbs. of emulsifiers, 40 per cent of which were sold for food products.

Earlier Henry H. Favor, head of the food department of R. T. Vanderbilt Co., which distributes Atlas products, stated that "nutrition experts do not consider bread an important source of fats in the diet."

Senator Gillette opened the hearing by reviewing allegations made by various trade and government spokesmen that emulsifiers are being "widely advertised and used" as substitutes for fats and oils and egg yolks. With reference to this charge, Fogg called attention to the "striking" fact that "when Atlas emulsifiers are employed in the standard type of white pan bread, shortening must also be used to avoid crumbling."

The manager of Atlas' industrial chemicals division, Kenneth E. Mulford, asserted that the trend seems to be toward increased use of shortening in bread. Bakers use emulsifiers to improve bread one way and shortening to improve it another way, and the two ingredients are unrelated in purpose, he said. He expressed the opinion that bakers have increased their use of shortening because it is "more available."

MEAT SCRAP PRODUCTION

Production of meat scraps in the April-June quarter of 1949 totaled 147,300 tons, compared with 148,200 tons in the same months of 1948, and was the largest output for that quarter in any other year of the five-year series of reports, according to the Bureau of Agricultural Economics. Production of digester tankage during the same quarter of 1949 totaled 38,600 tons, compared with 40,700 tons in the same quarter of 1948.

During the first half of 1949 meat scraps production totaled 291,000 tons, exceeding the 285,400 tons in the first half of 1948. Production in February, March, April and May 1949 was larger

than that of the same months in 1948. Tankage production during the first six months of 1949 was 86,000 tons, compared with 83,900 tons in 1948.

MID ON SCOTCH STYLE HAMS

The Meat Inspection Division has ruled, in Memorandum 131, that in "Scotch Style Ham," treatment for the destruction of possible live trichinae is not required since these hams are customarily well cooked in the home or elsewhere before being served. A cured, boned and rolled whole ham, unsmoked, either tied or in a casing, is commonly termed "Scotch Style Ham" in certain localities in the United States.

PURE

as a newborn babe
(and much drier)



FREZALL Dry Ice refrigerates without residue! That is why it is being used more and more for refrigeration-in-transit. Whether you are shipping meat, frozen foods or other perishables, Frezall will maintain them at loading temperatures for the duration of the trip.

To assure the utmost in service, Spencer delivers Frezall Dry Ice regularly to distribution points in principal Missouri and Kansas cities. Write for distributor list.

ANALYSIS	
Moisture	None
Odor	None
Sulfur dioxide (SO ₂)	None
Hydrogen sulfide (H ₂ S)	None
Flavor of water carbonated with "dry ice"	None
Carbon dioxide (CO ₂)	Normal
	Normal
	100%

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HOGS SHOULD BE HANDLED GENTLY

For maximum profit to you and maximum safety for your workers hogs should be handled swiftly... but gently. Slips and misses at the hoist or sticking rail endanger workmen; and bruised or damaged hams endanger profits. Hogs should be shackled with a single hook shackle, hoisted rapidly and smoothly and deposited on the sticking rail gently; without possibility of jerk or miss. Have you watched your hog killing operations lately?

Boss Senior Jerkless Hog Hoist. Furnished for right or left discharge, single or double installation. Capacity: single, 300 hogs per hour; double, 600 hogs per hour.

WHY NOT TAKE A WALK?

Take a walk through your hog department and watch the progress of your hogs from shackling pen to scalding tub. If you see jerks as the hogs land on the sticking rail examine your records for bruised or damaged hams. Examine your safety records too! Then get out your copy of the Boss Catalog No. 54 and examine pages 8, 9, 10, 11 and 12 for information about our safe and jerkless hog hoists. Check the many exclusive features. Compare them with your present hoists and with competitive brands. There's a hoist in the Boss line to exactly meet your requirements regardless of your hog processing capacity. Install it! And then in sixty days examine your records again.

Boss Junior Jerkless Hog Hoist. Furnished for right or left discharge, single or double installation. Capacity: single, 175 hogs per hour; double, 350 hogs per hour.

If you don't have a Boss Catalog No. 54 we will supply one promptly on request.

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

Up and down the MEAT TRAIL

Personalities and Events of the Week

● The rendering plant which the State Packing Co., Vernon, Calif., recently built, is designed with a master switch panel and it can be operated by two persons. All material is handled by gravity and steam blowing through piping. The plant has a daily maximum capacity of 10,000 lbs. It was designed by Mario J. Ciampi, San Francisco architect. Building is of reinforced concrete and John J. Dupps Co. equipment is used.

● Frank S. Munns, vice president and treasurer of Munns Brothers, Inc., Lexington, Ky., died very suddenly on August 16. He was 67 years old, and had been in the meat business in Lexington for 32 years. He began his career in the packing industry with the Krey Packing Co., St. Louis. In 1917 he and his brother, Arthur Munns, president, established the present business in Lexington.

● The packing plant at Fergus Falls, Minn., owned by the National Tea Co., formerly known as the Fergus Packing Co., has been reopened after extensive improvements. The company is presently slaughtering cattle and expects to begin hog killing operations in a few weeks.

● About 20 production and staff supervisors of the Chicago plant of Wilson & Co. have completed an "Effective Speaking" course. The 16 one-hour meetings, conducted by Alfred R. Edyvean of the Illinois Institute of Technology, emphasized the importance of improving day-by-day verbal communication, rather than public speaking as such a course is usually taught.

● Van Kosmatka has been appointed plant engineer of Cudahy Bros. Co., Cudahy, Wis. He had formerly been power plant engineer.

● Owners of the real estate and buildings occupied by the Sucher Packing Co., Dayton, O., have transferred title on the property to the packing firm. Since the plant was sold by the Sucher family several years ago, the land had been under lease to the packing firm on a ten-year basis. Transfer of the property cancels the lease, Arthur Beerman, trustee, said. John M. Walker, president of Sucher Packing Co., reported a substantial gain in customer accounts and retail outlets.

● Kingan & Co., Indianapolis, Ind., paid 15-year-old Robert Gilliland a record price of 54c a lb. for his prize-winning Berkshire-Hampshire litter, in the State Ton Litter Show recently held at the Indianapolis stockyards. Stark, Wetzel & Co., Indianapolis, bought the reserve

champion in the heavyweight class, for 35c a lb.

● Doxie Moore, former coach of the Sheboygan Redskins and ex-National Basketball League commissioner, has been appointed business manager of the Anderson Duffey Packers by Duffey's, Inc., Anderson, Ind. Ike W. Duffey, president of Duffey's Inc., who is owner of the club and chairman of the board of the new National Basketball Association, made the announcement last week. He said that Moore would have control of all team business while Howie Schultz will remain in charge of coaching duties.

● Edward Popper, formerly a research chemist with Swift & Company at Chicago, has joined John D. Dulany & Son as assistant to the plant manager at its Bridgeville, Del. frozen food plant.

● Wilson & Co., Inc., Chicago, has announced the appointment of Marvin V. Schlappi as manager of its Roanoke, Va. branch, effective August 22. Schlappi was transferred to Roanoke from the Wilson & Co. Kansas City Wholesale Market.

● Arnold S. Thompson, 45, a salesman for Swift & Company at Montgomery, Ala., died August 21.

● The seventh annual meeting of the National Association of Hotel and Restaurant Meat Purveyors will be held at the Bismarck hotel, Chicago, October 10 and 11. The executive committee of the association will meet on October 9 and the board of directors on October 12. Panel discussions on various problems affecting the hotel supply house segment of the meat industry will be held October 11. Principal speaker at the banquet will be George T. Drake, president of the Chicago Restaurant Association, on the subject, "The Meat Purveyor: Caterer to the Caterers." Arthur Davis, Edward Davis, Inc., New York city, will be toastmaster. William A. Doe, Bolton-Smart Co., Boston, pres-

ident of the national association, will preside at the annual meeting, and John D. Chudacoff, Virg. Davidson-Chudacoff Co., Los Angeles, chairman of the board, at the board of directors meeting.

● Harlan L. Olson, master mechanic of the Albert Lea, Minn. plant of Wilson & Co., has been appointed master mechanic at Chicago, succeeding L. M. Gordon, who has been promoted to the headquarters engineering department. William Mavity has been promoted from assistant master mechanic to master mechanic of the Albert Lea plant.

● B. L. Prince has been appointed manager of the Armour and Company plant in Spartanburg, S. C. Prince, formerly in charge of the rail stock department of Armour's Richmond, Va. plant, succeeds O. T. Hendrix, who has been transferred to Greensboro, N. C., as manager of that plant.

● Fire of undetermined origin gutted the building of the Allerdice Hide & Tallow Co., Saratoga Springs, N. Y., recently. Mrs. Margaret Allerdice is the manager of the business, which was started in the mid-1850's.

● Frank T. Ryder, general master mechanic of the Cudahy Packing Co. for the past 11 years, retired recently because of ill health. He had been in charge of all construction, rehabilitation and repair at all of the Cudahy plants. He began with Cudahy in 1915 as electrician at the Sioux City plant.

● A voluntary arrangement petition in bankruptcy has been filed by E. Greenebaum Co., New York. Liabilities were listed at \$250,814 and assets at \$268,000. A settlement of 100 per cent in deferred payments is proposed.

● Frank and Dan Rudy, who began a small sausage business in Pennington Bend, Tenn. in 1947, reported recently that the business has grown so that the firm employs four salesmen to distrib-

SCRANTON MEAT FIRM'S SUPPLY ROOM

Paul Wyant, pictured at the extreme left, co-owner of the Eastern Provision Co., Scranton, Pa., has an efficient system for handling orders of restaurants, hotels and institutions the firm serves. Two salesmen who call daily on all customers to obtain orders for the following day's delivery telephone orders throughout the day so that they are ready for early delivery.



ute the product throughout a large area of Tennessee. The brothers, who also are engaged in farming and produce their hogs, use hams and other choice cuts in the sausage since the firm sells only sausage. J. L. Daugherty is secretary of the Rudy Sausage Co.

- Carbon monoxide gas from a sharp freeze room at the Stark, Wetzel & Co. plant in Indianapolis overcame 12 women employees recently. Plant officials called police when several employees slumped to the floor, and a police emergency crew administered oxygen to six workers. George W. Stark, president, said the gas was from charcoal being burned in the refrigeration room for defrosting. He said that precautions will be taken to prevent another such accident in the future.

- The St. Louis Live Stock Exchange has voted to close the St. Louis National Stock Yards on Monday, September 5, in observance of Labor Day. Livestock will not be sold on that date but livestock received will be fed and watered, as is usual on holidays.

- Trunz, Inc., operator of a chain of retail meat stores, in the New York area, will open a new branch in the Nassau Terminal Building, Hempstead, L. I., about September 6, with Ernest Thorman as manager.

- The Wille-Dahl Co., Syracuse, N. Y., has been appointed representative of Stahl-Meyer, Inc., for the central New York area, it was announced this week.

- The August issue of *Wilson's Certified News*, employee publication of Wilson & Co., printed the four prize-winning photographs of the Wilson General Offices Camera Club for the 1948-49 year.

- Kingan & Co. is cooperating with the animal husbandry department of Purdue University in an experiment involving grading of 700 hogs, of various weights and types, to determine which types give the best meat and yield.

- C. D. Jefferson, formerly assistant to the office manager of Wilson & Co.'s Oklahoma City plant, has been promoted to office manager of the company's plant at Denver.

- John O'Brien, formerly associated with the Albany Packing Division, Tobin Packing Co., Albany, N. Y., has been appointed sales manager of Slackik's Homa Products Co., Binghamton, N. Y.

- William W. Davis, retired founder of the Northwestern Commission Co. at St. Paul, died recently. He was also associated with the Farmers Livestock Commission there.

- Charles O'Donnell, retired foreman of the cooperage department of Kingan & Co., Indianapolis, died recently. He was 95 years old and worked for Kingan 60 years, retiring in 1936.

- Thirty students from the Oklahoma A & M College recently toured the Oklahoma City plant of Wilson & Co. to observe refinery operations. C. F. Rashke, division superintendent, explained various steps in processing of animal and vegetable fats.

BEHIND THE SCENES with



ONE of the youngest presidents of a meat packing plant is John Thompson of Reliable Packing Co., Chicago. Though still under 30 years and therefore relatively new to the industry, he is already keenly aware of some of its problems and is intent on doing what he can to help solve them. When questioned about his progressive thinking he said he probably is like all young "whippersnappers" who have certain pet peeves or think the "old man's" way of doing some things was all wrong, but admitted that the older he gets the more he feels that some of those people knew what they were doing.

Despite his brief years at the plant, Thompson is well versed in all phases of packinghouse operations. During high school and college he worked at the plant afternoons and summers, spending some time in every department, and a great deal of time in the hog alley and the livestock departments.

In 1942 Thompson received a degree in business administration from the University of Chicago. Following that he spent a short time in the U. S. Coast Guard. He then joined Reliable and became president of the company following the death in December 1947 of his father, Earl Thompson, who was well known in the industry and one of the founders of the National Independent Meat Packers Association.

At present Thompson is particularly interested in lard processing, and Reliable Packing Co. is currently develop-

ing an improved kind of animal shortening. It will not be called lard, Thompson explained, because there are too many prejudices against lard to merchandise successfully a product by that name. Last spring Thompson made a trip to Europe to examine the lard rendering process in Denmark. Some of the methods he observed might well be used in this country, he said, although their success in making a uniformly good lard results from a greater degree of socialism than he would like to see in this country.

In an attempt to improve the quality of lard manufactured in this country, Thompson has made available his company's laboratory for a complete lard testing service for members of the National Independent Meat Packers Association. Each firm which subscribes to the service sends samples of its product at regular intervals for comparison and analysis.

Like his father, John Thompson has always been active in NIMPA. For the past two years he has been chairman of the convention program committee. He is treasurer and chairman of the public relations committee for 1949-50. He is also a member of the committee to study bread emulsifiers and of other committees.

Of a large number of hobbies and sports which he enjoys, he is now devoting most of his spare time to photography, including movie photography, and to flying his own Stinson.



How Much is Frankfurter Shrinkage Costing YOU?

Figure it up . . . then figure how much you'll SAVE with that shrinkage reduced to little over 1% by

HYDRO-THERMAL COLD COIL REFRIGERATION

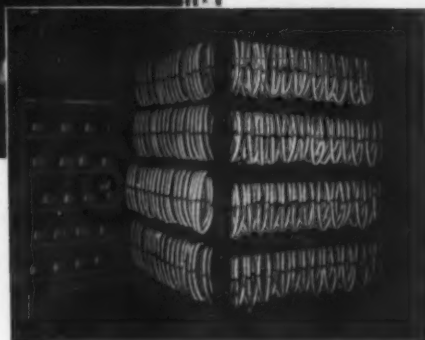
. . . the system that is providing phenomenal savings in plant after plant,* through reduced shrinkage, protection against spoilage and low cost of operation and maintenance.

ON SKINLESS FRANKFURTERS, packers' own tests show an average shrink of 1.23%, compared to 3.45% by forced air refrigeration. On one test the ratio was .96% to 4.33%. Furthermore, there were virtually no broken frankfurters when casings were stripped.

WITH NATURAL CASINGS, shrinkage was also reduced with comparable results.

In Cut Meat and Aging Refrigerators and every other refrigerated department, results are the same—a new low in shrinkage and a new high in savings—and profits.

*The list is beginning to read like a "BLUE BOOK OF MEAT PACKERS"



ADVANTAGES OF HYDRO-THERMAL SYSTEMS:

- THEY PROVIDE NATURAL AIR CIRCULATION blanketing entire room—NO UNNATURAL FORCED AIR CURRENTS to endanger health of workers in Sausage, Bacon and other packing rooms.
- THEY USE NO FAN MOTORS to blow away your profits and burden you with costly maintenance.
- THEIR ORIGINAL HIGH EFFICIENCY CONTINUES—not for just a few years, but as long as your building stands.
- THEY SUPPLY CONCENTRATED COLD QUICKLY—instantly adjustable to your varying loading conditions.
- EASILY INSTALLED by your own men—skilled or unskilled. Easy-to-follow instructions supplied.
- SOLD DIRECT—or through your Architect or Engineer—to save you money.
- LESS SHRINKAGE is not just a claim of ours—customers' repeat orders prove it.
- COMPLETELY SANITARY—no metal casings to collect dirt, breed germs.

Write Today . . . For Full Information and Proof of Performance

W. J. HARBERS & CO.  **Engineers**

Exclusive Manufacturers of **HYDRO-THERMAL** Cold Coil Refrigeration
P.O. BOX 209 • TELFORD • PENNSYLVANIA • U.S.A

PROVED and PREFERRED by Packers

ALL OVER THE WORLD!
LONGER LIFE • LOWER COST



TRIUMPH PLATES

outlast other plates four to one!

Now, get the same low operating cost and extra efficiency in your grinder that packers all over the world have found for years with C-D TRIUMPH Reversible Plates. Can be used on both sides: like two plates for the price of one!

GUARANTEED TO STAY SHARP FOR FIVE FULL YEARS!

The first cost is your only cost for five long years of trouble-free grinding... 4 times the life of ordinary plates. The C-D TRIUMPH Reversible Plate is available in all sizes for all makes of grinders. Write TODAY for prices and complete descriptions.

THE SPECIALTY MFRS. SALES CO.
SPECO, INC.

2021 GRACE ST. • CHICAGO 18, ILL.

1948 International Trade in Meat Off 18 Per Cent

INTERNATIONAL trade in meat during 1948, excluding Asia and other unimportant meat producing areas, declined about 18 per cent, dropping from nearly 4,800,000,000 lbs. in 1947 to approximately 4,000,000,000 lbs. in 1948, according to a recent estimate by the Office of Foreign Agricultural Relations of the USDA. This was well below the 1946 level when nearly 5,600,000,000 lbs. of meat moved in channels of international trade. The 1948 volume of trade was approximately 12 per cent below that of the prewar period.

Meat exports in 1948 declined by about 843,000,000 lbs. when compared with those of 1947. The largest decrease occurred in exports from Argentina, the United States, Denmark, Australia, New Zealand, Canada, Eire and Southern Rhodesia. The over-all decline, however, was offset to some extent by increased exports from Mexico, Uruguay, Brazil, Paraguay, Poland, Madagascar, the Soviet Union and a few other countries. In relation to prewar, Canada, New Zealand, Mexico, Madagascar and Paraguay were the only exporting countries from which exports in 1948 exceeded the 1934-38 average. Argentina was the largest exporter of meat in 1948, shipping out 1,414,372,000 lbs.; New Zealand exported 778,524,000 lbs.; Australia, 456,162,000; Canada, 401,831,000, and Uruguay, 194,707,000.

As a result of wartime losses in livestock numbers, the time required to rehabilitate the livestock industry in many European countries and a growing population in many of those countries, the demand for meat imports has not only become greater in most importing countries, but also has increased in those countries which were formerly either self-sufficient or exported on a small scale. With the large decline in the world's exportable surplus in 1948, the United Kingdom, the largest importer of meat, had a smaller world supply to draw upon and at the same time obtained a smaller percentage (under 68 per cent) of the total exports than the average received (83 per cent) during the 1934-38 period. The other principal meat importing countries in 1948 were the United States with almost 350,000,000 lbs.; Belgium, 201,000,000, and Germany, 166,000,000.

1948 INTERNATIONAL MEAT TRADE, WITH COMPARISONS

(Given in thousands of lbs.)

Continent and Country	Average 1934-38		1947 ^a		1948 ^b	
	Exports	Imports	Exports	Imports	Exports	Imports
NORTH AMERICA						
Canada ^c	198,436	24,568	412,906	6,040	401,831	2,794
Mexico	23	1,130	15,358	813	92,527	438
United States ^d ..	114,090	262,000	283,200	64,500	68,400	349,700
Total	308,100	295,000	711,500	107,300	562,700	367,800
EUROPE						
United Kingdom ^e ..	28,008	3,455,910	1,901	3,519,308	1,704	2,527,008
Total Europe ^f ..	1,007,400	3,822,500	365,300	4,843,900	259,100	3,830,000
U.S.S.R. ^g	8,295	6,213	?	24,700	?	?
SOUTH AMERICA						
Argentina	1,400,045	...	1,995,747	...	1,414,372	...
Brazil	213,538	2,563	122,076	354	164,488	?
Chile	20,977	70	16,905	?	15,835	?
Paraguay	16,483	...	980,100	...	40,000	...
Uruguay	323,623	44	149,833	...	194,707	...
Total	2,034,700	2,700	2,314,700	400	1,827,400	...
AFRICA						
Total Africa ..	62,500	20,300	60,900	21,400	59,100	24,400
OCEANIA						
Australia	495,742	7	536,595	...	456,162	...
New Zealand	504,138	...	805,585	...	778,524	...
Total	1,009,900	...	1,342,200	...	1,234,700	...
WORLD TOTAL^h ..	4,510,900	4,146,700	4,794,700	4,496,700	3,951,800	3,722,200

^aAll meats converted to a carcass weight equivalent—includes beef and veal, pork, mutton and lamb, goat and horse meat; excludes live animals, edible offal, lard, rabbit and poultry meat. ^bPreliminary. ^cAverages for years 1935-39. ^dExcludes exports of horse meat, which averaged 2,000,000 lbs. in 1935-39, 124,000,000 in 1947 and 114,000,000 in 1948. ^eIncludes edible offal. ^fPresent territory for postwar years. ^gNot available. ^hBased on exports from supplying countries reporting exports by destination. ⁱBased on imports into receiving countries reporting imports by origin.

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A PRODUCT OF —

THE CLEVELAND COTTON PRODUCTS CO.
CLEVELAND, OHIO

CANADIAN DISTRIBUTORS: ELGO LTD., TORONTO

FLASHES ON SUPPLIERS

MILPRINT, INC.: The appointment of D. F. Houdeshell as assistant to Jack Manion, Milprint meat division



HOUESHELL

head, has been announced. Houdeshell formerly was assistant to the president of the W. F. Thiele Co., Milwaukee meat packer. Beginning in 1930, he was affiliated with the John Morrell & Co. of Sioux Falls, S. D., where he started as assistant manager in the produce department and was soon made assistant manager of the sausage department, and thence to the department manager-ship which he occupied for several years. At Milprint, Houdeshell's attention will be directed to assisting packers in their processing and manufacturing problems as well as offering packaging and merchandising help, it was stated.

THE LIQUID CARBONIC CORP.: W. A. Brown, jr. has been appointed vice president and general manager of the corporation with headquarters in Chicago, it was announced by P. F. Lavedan, president. Brown had been vice president of the Compressed Gas division at New York. J. H. Pratt, formerly executive vice president, has been named chairman of the finance committee of the board of directors. R. C. Holbrook, president and a director of the Liquid Carbonic Canadian Corp., has been elected a director of the Chicago corporation to succeed C. G. Carter, retired.

AMI Convention Plans

(Continued from page 9.)

ten years. The ever-popular jumbo sausage guessing contest will again be a feature of the exhibit.

As in previous years the Institute will again prepare badges in advance of the annual meeting, in order to save time during registration on the opening day. Those planning to attend have been asked to advise the Institute as early as possible.

A large number of reservations have been received for the American Meat Institute special train, the Institute said. This train will leave Chicago 15 minutes after the Twentieth Century Limited, at 4:15 p.m., central standard time, Saturday, September 17, and arrive in New York Sunday morning at 10:15 eastern standard time. Returning, it will leave New York at 5:15 p.m., EST, Thursday, September 22, and arrive in Chicago at 9:15, CST, Friday morning.

Keep product moving by re-using shipping containers whenever possible.

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... for
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**HAM
FLAVOR**

Pre-Seasoning 3-DAY HAM CURE

It's the good, old-fashioned, full-bodied ham flavor that your customers want. That's what NEVERFAIL gives you. For extra goodness, NEVERFAIL imparts to the ham a distinctive, aromatic fragrance... because it pre-seasons as it cures. In addition, the NEVERFAIL 3-Day Ham Cure always produces an appetizing, eye-catching pink color... mouth-melting tenderness... and a texture that's moist but never soggy. Write today for complete information.

"The Man Who Knows"



"The Man You Know"

H. J. MAYER & SONS CO., INC.

6815 SOUTH ASHLAND AVENUE • CHICAGO 36, ILLINOIS

Plant, 6819-27 South Ashland Avenue

IN CANADA: H. J. MAYER & SONS CO. (CANADA) LIMITED, WINDSOR, ONTARIO

Cost Controlled BONELESS BEEF and BEEF CUTS

FOR CANNERS, SAUSAGE MAKERS,
HOTEL SUPPLIERS, CHAIN STORES,
AND DRIED BEEF PROCESSORS

Are you fully satisfied with your boneless beef situation? Are you getting consistent quality and handling at the right price? Why not discuss your problem fully with people who have made a close study of this phase of the meat packing industry? Write us today about our cost-control system for supplying your boneless beef needs in the most economical manner. Check and return coupon.

U. S. Inspected MEATS ONLY

[Bull Meat]

- ☐ Beef Cords
- ☐ Beef Trimmings
- ☐ Boneless Butts
- ☐ Shank Meat
- ☐ Beef Tenderloins
- ☐ K Butts
- ☐ Boneless Chucks
- ☐ Boneless Beef Rounds
- ☐ Insides and Outsides and Knuckles
- ☐ Short Cut Boneless Strip Loins
- ☐ Beef Rolls
- ☐ Boneless Barbecue Round



B. Schwartz & Co.

2055 W. PERSHING ROAD, CHICAGO 9, ILL. (Teletype CG 427)

Look for the Cost Control Sign on all Barrels and Cartons



There's profit in canned meats!

Canco will help you make it . . . seven different ways!

THE CONSUMPTION of canned meat is going up and up . . .

. . . and packers are finding a great new source of profit in this field.

To get your share of this profitable business, consider how Canco can help you: *Canco offers more and better services than any other can-manufacturing company.*

1. Canco will make blueprint and layout recommendations to gear your plant for canned meat production.

2. Advice on all technicalities concerning the processing of canned meats.

3. Assistance in finding and training personnel.

4. Canco's Home Economics Section and Testing Kitchen will help on proper flavors, recipes for labels, and general advice on consumer needs.

5. Canco's Label Department will develop a package design on all lithographed labels.

6. When you are in commercial production, Canco's service engineers are on call for production-line emergencies.

7. Canco's Research Laboratories may be used on all problems of quality control in production.

CALL **CANCO** FIRST

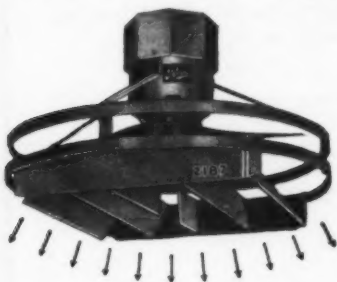
AMERICAN CAN COMPANY

New York • Chicago • San Francisco

NEW EQUIPMENT *and Supplies*

FLY PROTECTION FAN

Protection against the entry of flies into a building is provided with this overhead fans designed to keep flies strictly on the outside. People can come and go as they wish, says the maker,



but flies will not pass through a barrier of air that screens the entryway. This Reco fly chaser fan is supplied with a Deflek-Aire unit enabling it to guard an opening up to four feet wide. The unit has a 20 in. blade, operates on 100-110 volt, 60 cycle a.c. current. It is manufactured by the Reynolds Electric Co., River Grove, Ill., and can be used in windows and other places of entry as well as in doorways.

GRAVITY ROLLER CONVEYOR

A gravity conveyor, made with $\frac{3}{4}$ in. O.D. rollers mounted on ball bearings and set 14 rollers to the foot, provides power for conveying small items by



furnishing practically a continuous bearing surface. Power belts, formerly required for handling such small items as cans and bottles, are eliminated. The conveyor is particularly adapted to handle products which normally would fall between the rollers of standard conveyors. It is well adapted to handle tin cans, since the chime rides the rollers without catching. The conveyor is available in standard size, 11½ in. overall, or 4½ in. overall, but can be built to specifications. It is manufactured by the Metzgar Company, Grand Rapids, Mich.

HEAT SEALING IRON

The new Corley-Miller Model EZ heat sealing iron has been scientifically designed to meet all specifications of the Underwriter's Laboratory for operation at normal room temperature or low temperature, in dry or damp locations.

This iron comes equipped with a long, neoprene covered, oil and water proof cord. It has a three wire cord, including ground wire, for safety.

Nickel steel wiring, asbestos insulated, that withstands high temperatures is used in head and handle of the



iron. A strain relief device on the cord is said to make the cord capable of resisting terrific strain without breaking connections. Insulated barrel connectors are used between the cord and element wires. An efficient heat baffle in the handle shaft is said to keep the wooden handle cool in the operator's hand. Heat can be set to the desired temperature with a selector dial thermostat control. A hard cast aluminum alloy heat sealing surface holds the heat and gives good wearing qualities. A thermostat mounted down close to the heat sealing surface reacts to as little as a 3 deg. temperature change. The iron is made by Miller Wrapping & Sealing Machine Co., Chicago.

TRAY-DOLLY COMBINATION

A combination of all-steel, welded tiering trays and casters dolly to speed



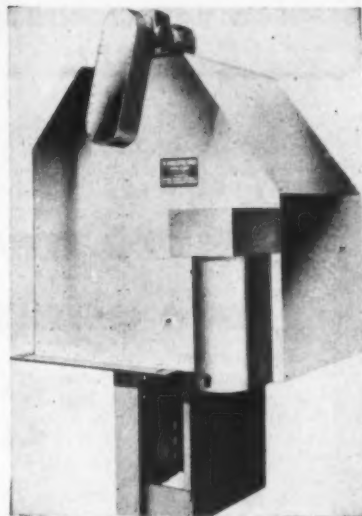
transfer of product from wrapping station into delivery trucks is announced by the Coneco Engineering Co., Cleve-

land, Ohio. The dolly is made from angle iron of all-welded construction and is equipped with four 4-in. semi-steel swivel roller bearing casters.

Trays are 31½ in. long, 20½ in. wide and 6 in. high with open sides. Each tray nests into the angle iron frame of the lower tray for safe, solid tiering to heights of 10 to 12 or more trays.

SELF-CLEANING SCREEN

A completely new design in a mechanically cleaned bar screen with grinder for sewage plants has been announced by American Well Works, Aurora, Ill. The unit screen is fully automatic and is adaptable to parallel multiple installations for large flows. The smooth steel frame is easily inserted into slots formed in concrete channel walls, with only four bolts to mount the screen on the operating floor. It is designed for channels from 2½ ft. to 5 ft.

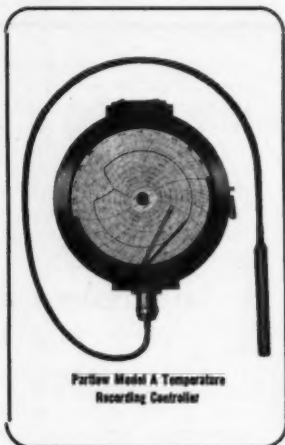


wide, with minimum depth setting at 2½ ft.

A special feature of the unit is the pivoted rake which causes the teeth to enter the bottom of the screen bars horizontally. The rake gets under and picks up screenings from the bottom of the screen. At a point just above the slide tray the rake automatically drops the screening onto the sorting tray.

The unit is 5 ft. high from the mounting floor. Automatic control electrodes are mounted in the upstream channel to insure positive starting of the cleaning mechanism whenever debris accumulation causes a significant difference in water level. Shear pin protection is provided for overloads.

PARTLOW TEMPERATURE RECORDING CONTROLLER



This Partlow Model A Temperature Recording Controller is used to control, and at the same time record, the temperature of gas, oil, steam or electrically heated smokehouses, ovens, kettles, solder pots or other heated processes which operate below a temperature of 1000° F.

Available in five temperature ranges

0 to 150° F.—50 to 350° F.

100 to 450° F.—100 to 650° F.—100 to 1000° F.

The red pointer is set at the temperature desired and from there on the operation is automatic.

Three types of switches, normally "on," normally "off," or single pole, double throw are available in capacities up to 4 amp. 125 v., or 2 amp. 250 v. A.C., for operating solenoid valves, heating elements or relays for controlling larger loads and motors.

The same instrument, without the control switch, for temperature recording only, is also available.

Ten inch paper charts are driven by an electric or spring operated clock as specified.

The standard capillary length of the element is five feet but longer lengths can be furnished.

LIST PRICES

Model A Recording Controller—See Bulletin 901-A

Wall Type.....\$100.00

Flush Type.....115.00

Model AP Recorder only—See Bulletin 900-A

Wall Type.....\$73.00

Flush Type.....88.00

Send for Bulletins 900-A and 901-A.

THE PARTLOW CORPORATION

Manufacturers of Partlow Temperature Controls, Safety Gas Valves and Gas Burning Equipment

3 CAMPION ROAD

NEW HARTFORD, N. Y.

More and more meat packers are using **Clintose*** because...

✓ Clintose Enhances Flavor

✓ Clintose Preserves Color

● CLINTOSE insures the fixation of the desired red meat pigments, thus developing an appetizing natural color in various sausage items, wieners, hams, and other processed pork products.

Ask a Clinton salesman! Get his advice on the profitable uses of CLINTOSE.

*CLINTOSE is refined dextrose, a registered trademark by Clinton Industries, Inc.

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WIENERS • PRESSED MEATS
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LIQUID SUGAR PICKLE

CLINTON

Clinton Industries, Inc.

CLINTON, IOWA

Meat Production Increases Slightly in Week and Is 20% Above Year Ago Output

MEAT production under Federal inspection for the week ended August 20 totaled 286,000,000 lbs., the U. S. Department of Agriculture has estimated. Slaughter of hogs and sheep held at about last week's level, while there was a slight increase in cattle and calf slaughter. Production was 2 per cent above the 282,000,000 lbs. reported a week earlier and 20 per cent above

pared with 120,000 the previous week, and 133,000 last year. Output of inspected veal for the three weeks under comparison was 16,900,000 lbs., 16,200,000 lbs. and 18,000,000 lbs., respectively.

Hog slaughter of 744,000 head was only 3,000 above the 741,000 of the previous week but 35 per cent above the 550,000 for the same week in 1948. Production of pork was 115,000,000 lbs.,

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION¹

Week ended August 20, 1949—with comparisons									
Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and mutton		Total meat
	Number	Prod.	Number	Prod.	Number	Prod.	Number	Prod.	
	1,000	mil. lb.	1,000	mil. lb.	1,000	mil. lb.	1,000	mil. lb.	mil. lb.
Aug. 20, 1949.....	275	144.4	125	16.9	744	115.3	242	10.2	286.8
Aug. 13, 1949.....	266	139.1	120	16.2	741	116.3	242	10.2	281.9
Aug. 21, 1948.....	258	122.8	133	18.0	550	85.7	299	12.5	239.0

AVERAGE WEIGHTS (LB.)

Week Ended	Cattle		Calves		Hogs		Sheep & lambs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.	Total mil. lbs.
Aug. 13, 1949.....	963	525	247	135	274	155	91	42	14.2	29.0
Aug. 6, 1949.....	962	529	245	135	277	157	92	42	14.0	28.8
Aug. 21, 1948.....	923	476	246	135	274	156	92	42	13.4	29.2

¹1949 production is based on the estimated number slaughtered for the current week and on average weights of the preceding week.

the 239,000,000 lbs. recorded for the same week in 1948.

Cattle slaughter of 275,000 head was 3 per cent above the 266,000 reported for the week ended August 13 and 7 per cent above the 258,000 for the corresponding week last year. Beef production was 144,000,000 lbs., compared with 139,000,000 lbs. reported a week earlier and 123,000,000 lbs. a year ago.

Calf slaughter was 125,000 head com-

pared with 116,000,000 lbs. the previous week and 86,000,000 lbs. last year. Lard production was 29,000,000 lbs., 28,800,000 lbs. and 20,200,000 lbs.

Sheep and lamb slaughter was 242,000 head, compared with 242,000 head for the previous week and 299,000 for corresponding week last year. Production of inspected lamb and mutton in the three weeks amounted to 10,200,000 lbs., 10,200,000 lbs. and 12,500,000 lbs.

RESULTS IN HOG CUT-OUT TEST ARE POORER THIS WEEK

(Chicago costs and credits, first three days of week.)

With live hog costs advancing and finished product prices lower, declines in cut-out margins were registered in all weights tested. Light weights showed a plus of 52c, while mediums and heavier weights were minus \$1.01 and \$2.16, considerably under last week.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. The values reported here are based on available Chicago market figures for the first three days of the week.

—150-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Value					Value					Value				
Pct. live wt.	Price lb.	per cwt. alive	per cwt. yield	sn.	Pct. live wt.	Price lb.	per cwt. alive	per cwt. yield	sn.	Pct. live wt.	Price lb.	per cwt. alive	per cwt. yield	sn.
Skinned hams.....	12.7	51.3	\$ 6.51	\$ 9.30	12.6	51.3	\$ 6.45	\$ 9.09	12.5	51.1	\$ 6.39	\$ 9.24		
Picnics.....	5.5	29.7	1.63	2.41	5.3	29.1	1.54	2.24	5.3	28.7	1.52	2.12		
Boston butts.....	4.2	38.7	1.63	2.36	4.0	38.0	1.52	2.20	4.0	34.8	1.39	1.98		
Loins (blade in).....	9.9	51.2	5.07	7.48	9.6	44.2	4.24	6.13	9.5	36.3	3.45	4.86		
Bellies, S. P.....	10.8	53.7	3.63	5.37	9.2	33.7	3.10	4.53	3.9	32.1	1.26	1.76		
Bellies, D. S.....					2.1	24.0	.50	.72	8.5	24.0	2.05	2.88		
Fat backs.....					3.1	9.5	.39	.43	4.5	10.1	.45	.65		
Plates and jowls.....	2.9	12.8	.36	.55	3.0	12.8	.38	.54	3.4	12.8	.44	.61		
Raw leaf.....	2.2	11.7	.39	.57	2.1	11.7	.35	.50	2.2	11.7	.36	.50		
P. S. lard, rend. wt. 13.6	13.1	1.77	2.62	12.1	13.1	1.59	2.27	10.2	13.1	1.34	1.89			
Spare ribs.....	1.6	39.2	.63	.90	1.6	24.0	.37	.57	1.6	21.8	.34	.47		
Regular trimmings.....	3.1	18.0	.56	.85	2.8	18.0	.51	.76	2.9	18.0	.52	.73		
Feet, tails, etc.....	2.0	10.8	.22	.31	2.0	10.8	.22	.30	2.0	10.8	.22	.30		
Offal & misc.....			.60	.87			.60	.86			.60	.85		
Total yield & value.....	68.5	\$22.87	\$33.39	69.5	\$21.56	\$31.02	70.5	\$20.23	\$28.70					
Cost of hogs.....		\$21.14				\$21.50					\$21.42			
Condemnation loss.....		.11				.11					.11			
Handling and overhead.....		1.10				.96					.86			
TOTAL COST PER CWT.....		\$22.35				\$22.57					\$22.39			
TOTAL VALUE.....		22.57				21.56					20.23			
Cutting margin.....		+.52				+.10					+.16			
Margin last week.....		1.64				.34					.96			

PMA'S APRIL PURCHASES

April purchases by USDA's Production and Marketing Administration of food and agricultural products for general supply or export programs or in price support operations included 107,377,190 lbs. of fats and oils, and 2,820,000 lbs. of meat products. Quantities reported for April and for the July 48-April 49 period, based on commitments of commodity branches, are listed as follows:

	April 1949 lbs.	July '48- April '49 lbs.
Fats and Oils		
Peanuts.....	28,827,621	844,780,556
Soybeans.....	653,503,830
Flaxseed.....	28,501,872	255,658,301
Linseed oil, raw.....	42,945,245	252,430,245
Soybean oil, crude.....	1,907,660	54,591,680
Sesame seeds.....	2,969,000	13,414,890
Cottonseed oil, crude.....	10,380,000
Soybean oil, refined, edible.....	10,147,679
Soybean oil, refined, hydrogenated.....	9,902,226
Tallow, inedible.....	4,816,000
Cottonseed oil, prime, summer yellow.....	4,433,006
Lard.....	3,000,000
Cottonseed oil, hydrogenated.....	2,304,000	2,304,000
Cottonseed oil, fully refined.....	1,792	2,171,974
Tallow, edible.....	887,000
Coconut oil, crude.....	274,000
Linseed oil, boiled.....	44,002
Total, fats, oils.....	107,377,190	2,122,709,443
Livestock and meat products:		
Wool.....	40,277,745
Salted fatbacks.....	2,820,000	6,190,000
Total, Meat products.....	2,820,000	52,467,745

U.K. BACON IMPORTS HALVED

Bacon imports from the principal supplying countries to the United Kingdom for the first six months of 1949 were less than half of the similar period in 1948, due to the dropping off of Canadian bacon exports. During the first half of 1949, Canada dropped from the first to the second position as the principal supplier of bacon to the United Kingdom. During the first half of 1948, Canada's 167,000,000 lbs. of bacon accounted for 75 per cent of United Kingdom's bacon imports.

In the first half of 1949, Canada supplied only 25,000,000 lbs. or only 23 per cent of the total bacon imports. During the latter period Denmark became the principal supplier, shipping 58,400,000 lbs. of bacon which constituted 52.5 per cent of the total bacon imports. The Netherlands, Poland and Hungary were the other major suppliers. Netherlands shipped 11,300,000 lbs. for 10.2 per cent of the total; Poland shipped 14,200,000 lbs. for 12.7 per cent and Hungary shipped 2,100,000 lbs. for 1.8 per cent of the total.

CHICAGO PROV. SHIPMENTS

Provision shipments by rail from Chicago for the week ended August 20:

	Week Aug. 20	Previous week	Cor. wk. 1948
Cured meats, pounds.....	30,769,000	21,264,000	26,047,000
Fresh meats, pounds.....	40,106,000	36,850,000	30,312,000
Lard, pounds.....	8,308,000	5,728,000	4,082,000

Meat contains most of the minerals needed for good nutrition.

HERE THEY ARE...HOY PRODUCTS THAT BOOST YOUR PROFITS



THE HOY STAINLESS STEEL PRESSURE MOLD

The Hoy Stainless Steel Pressure Mold is recognized as the finest mold made for meat loaf production. It produces a quality product and leads the field because of its low cost and easy to clean features.



THE HOY STAINLESS STEEL HAM MOLD

The Hoy Stainless Steel Ham Mold is easy to clean, cannot tilt, and there is no repressing. It produces, without a doubt, the finest quality uniform hams...economically and with a minimum of effort.



THE UTILITY BAKED LOAF PAN

The Utility Baked Loaf Pan is a regular standard baked loaf sized pan. You can make a raised top baked loaf or a flat top baked loaf with this pan.



SOMETHING NEW IN SMOKE STICKS

We offer packers the first scientifically and specially designed smoke stick for skinless frankfurters ever made. These sticks are drawn from one of the most non-corrosive, non-porous aluminum alloys obtainable. With them you get straight frankfurters—no curved ends; less stick marks. They conduct heat—seal and cure stick marks, thereby avoiding jelly pockets and green sausage.

THE HOY EQUIPMENT CO.
MILWAUKEE WISCONSIN

MEAT AND SUPPLIES PRICES Chicago

WHOLESALE FRESH MEATS

CARCASS BEEF (L.c.l. prices)

Aug. 24, 1949	
per lb.	
Native steers—	
Choice, 600/800	@45
Good, 500/700	@43½
Good, 700/800	@44½
Commercial, 500/700	@37
Utility, 400/up	@35
Commercial cows, 500/800/29	@33
Can. & Cat. cows, north.,	
350/up	@26½
Bologna bulls, north.,	
600/up	@29½

STEER BEEF CUTS

500/700-lb. Carcasses (L.c.l. prices)

Choice:	
Hinds & ribs	@53
Hindquarters	@54
Rounds	@52
Loins, trimmed	@83
Loins & ribs (sets)	@73
Sirloins	@82
Forequarters	@86
Backs	@37
Chucks, square cut	@40
Ribs	@61
Briskets	@33

Good:	
Hinds & ribs	@52
Hindquarters	@53
Rounds	@50
Loins, trimmed	@80
Loins & ribs (sets)	@71
Sirloins	@77
Forequarters	@85
Backs	@34
Chucks, square cut	@37
Ribs	@54
Briskets	@32
Navels	@15
Plates	@23
Hind shanks	@24
Fore shanks	@27
Bull tenderloins	@90
Cow tenderloins, 5/up	@92

BEEF PRODUCTS

(L.c.l. prices)

Tongues, selected, 3/up	
fresh or froz.	@32
Tongues, house run,	
fresh or froz.	@24
Brains	@5½
Hearts	@20½
Livers, selected	@47
Livers, regular	@36
Tripe, scalded	@5
Tripe, cooked	@6
Kidneys	@14
Lips, scalded	@7½
Lips, unscalded	@5½
Lungs	@5
Melts	@4
Udders	@3½

BEEF HAM SETS

(L.c.l. prices)

Knuckles	@44
Insidies	@45½
Outsidies	@41

FANCY MEATS

(L.c.l. prices)

Beef tongues, corned	@36
Veal breads, under 6 oz.	@87
6 to 12 oz.	@88
12 oz. up	@89
Calf tongues	@24
Lamb fries	@85
Ox tails, under ½ lb.	@10
Over ½ lb.	@19

WHOLESALE SMOKED MEATS

(L.c.l. prices)

Hams, skinned, 14/16 lbs.,	
wrapped	@60
Hams, skinned, 14/16 lbs.,	
ready-to-eat, wrapped	@65½
Hams, skinned, 16/18 lbs.,	
wrapped	@59½
Hams, skinned, 16/18 lbs.,	
ready-to-eat, wrapped	@64½
Bacon, fancy trimmed,	
brisket off, 8/10 lbs.,	
open-faced layers	@46
Bacon, fancy, square cut,	
seedless, 12/14 lbs.,	
wrapped	@42
Bacon, No. 1 sliced, 1-lb.	@53

CALF & VEAL—HIDE OFF

(L.c.l. prices)

Choice, 80/130	@43
Choice, 130/170	@37
Good, 80/130	@41
Good, 130/170	@36
Commercial, 80/130	@38
Commercial, 130/170	@35
Utility, all weights	@32

CARCASS LAMBS

(L.c.l. prices)

Choice, 40/50	@49
Good, 40/50	@45
Commercial, all weights	@47

CARCASS MUTTON

(L.c.l. prices)

Good, 70/down	@20
Commercial, 70/down	@19
Utility, 70/down	@18

FRESH PORK AND PORK PRODUCTS

(L.c.l. prices)

Hams, skinned, 10/16 lbs.	@50½
Pork loins, regular,	
under 12 lbs.	@53½
Pork loins, boneless	@57
Shoulders, skinned, bone in,	
under 16 lbs.	@38
Picnics, 4/6 lbs.	@30½
Picnics, 6/8 lbs.	@29½
Boston butts, 4/8 lbs.	@40
Boneless butts, c.t., 2/4	@57
Tenderloins	@69
Neck bones	@14
Livers	@21
Kidneys	@11½
Brains	@14
Ears	@7½
Snouts, lean in	@9½
Feet, front	@5½

SAUSAGE MATERIALS—FRESH

(L.c.l. prices)

Pork trim., reg. 50%	@19
Pork trim., spec.	
85% leans	@37½
Pork trim., ex. 90% leans	@49
Pork cheek meat, trmd.	@14
Pork tongues	@15
Bull meat, boneless	@40
Bon'le cow meat, f.c., C. C. 36½	@37
Cow chucks, boneless	@38½
Beef trimmings	@25
Beef cheek & head meat,	
trmd.	@28½
Shank meat	@42
Veal trimmings, bon'le	@37

SAUSAGE CASINGS

(F. O. B. Chicago)

(L.c.l. prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1½ to	
1½ in., 180 pack	@45
Domestic rounds, over 1½	
in., 140 pack	@65
Export rounds, wide, over	
1½ in.	@90
Export rounds, medium,	
1½ to 1½ in.	@70
Export rounds, narrow,	
1½ in. under	@90
No. 1 weasands, 24 14 in. up	@12
No. 1 weasands, 22 in. up	@11
No. 2 weasands	@6
Middles, sewing, 1½ in.	@1.10
Middles, select, wide,	@1.15
2½ in.	@1.25
Middles, select, extra,	
2½ in.	@1.45
Middles, select, extra,	
2½ in. & up	@2.00
Beef bungs, export No. 1	@23
Beef bungs, domestic	@14
Dried or salted bladders,	
per piece:	
12-15 in. wide, flat	@20
10-12 in. wide, flat	@9
8-10 in. wide, flat	@6
Pork casings:	
Extra narrow, 29 mm. &	
dn.	@2.90
Narrow, medium, 29mm	@32
Medium, 32-33 mm.	@2.95
Spe. medium, 35-38 mm.	@1.35
Wide, 38-43 mm.	@1.25
Export bungs, 34 in. cut	@29
Large prime bungs,	
34 in. cut	@18
Medium prime bungs,	
34 in. cut	@15
Small prime bungs	@10½
Middles, per set, cap off	@50

DRY SAUSAGE

(L.c.l. prices)

Cervelat, ch. hog bungs	@83
Thuringer	@48
Farmer	@69
Holsteiner	@76
B. C. Salami	@46
B. C. Salami, new con.	@85
Genoa style salami, ch.	@70
Pepperoni	@47
Mortadella, new condition	@75
Cappicola (cooked)	@75
Italian style hams	@75

DOMESTIC SAUSAGE

(L.C.I. prices)

Pork sausage, hog casings..	41
Pork sausage, bulk.....	37
Frankfurters, above casings..	45
Frankfurters, hog casings..	45
Frankfurters, skinless.....	43
Bologna.....	40
Bologna, artificial casings..	40
Smoked liver, hog casings..	44
New Eng. lunch specialty..	56
Minced luncheon spec., ch..	40
Tongue and blood.....	39
Blood sausage.....	41
House.....	30
Polish sausage, fresh.....	37
Polish sausage, smoked.....	45

CURING MATERIALS

Cwt.

Nitrite of soda in 425-lb. bbls., del. or f.o.b. Chicago...	\$ 8.80
Salt peter, 2. ton, f.o.b. N. Y.:	
100 lb. refined gran.....	11.00
Small crystals.....	14.40
Medium crystals.....	15.40
Pure rid., gran. nitrate of soda.....	5.25
Pure rid., powdered nitrate of soda.....	unquoted
Salt, in min. car. of 60,000 lbs. only, paper sacked f.o.b. Chgo.	
Granulated.....	Per ton \$19.52
Medium.....	25.52
Rock, bulk, 40 ton cars, Detroit.....	10.74
Sugar—	
Raw, 96 basis, f.o.b. New Orleans.....	5.83
Standard gran., f.o.b. refiners (2%).....	7.85
Packers' curing sugar, 250 lb. bags, f.o.b. New York, La., less 2%.....	7.25
Dextrose, per cwt. in paper bags, Chicago.....	7.03

SEEDS AND HERBS

(L.C.I. prices)

	Whole	Ground
Caraway Seed.....	@23 1/4	@27 1/4
Cominos seed.....	@23	@30
Mustard sd., fcy.....	@22	..
Yel. American.....	@19	..
Marjoram, Chinese.....	@28	@32
Oregano.....	@22	@26
Coriander, Morocco.....
Natural No. 1.....	@13 1/4	@16
Marjoram, French.....	@45	@50
Sage, Dalmatian.....
No. 1.....	@35	@41

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime.....	29	33
Resifted.....	31	35
Chili powder.....	..	37
Chili pepper.....	..	36@39
Cloves, Zanzibar.....	35	39
Ginger, Jam., nabl.....	54	59
Ginger, African.....	52	57
Cochin.....
Mace, fcy. Banda.....	..	1.28
East Indies.....	..	1.10
West Indies.....
Mustard, flour, fcy.....	..	30
No. 1.....	..	28
West India Nutmeg.....	..	51
Paprika, Spanish.....	..	48@54
Pepper, Cayenne.....
Red No. 1.....	..	50
Pepper, Packers.....	1.40	1.78
Pepper, black.....	1.40	1.58
Pepper, white.....	1.50	1.94
Pepper, Black.....
Malabar.....	1.40	1.58
Black Lampung.....	1.40	1.58

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles August 23	San Francisco August 23	No. Portland August 23
FRESH BEEF: (Carcass)			
STEER:			
Good:			
400-500 lbs.....	\$ 45.00@46.00	\$ 45.00@46.00	\$ 45.00@46.00
500-600 lbs.....	45.00@44.00	44.00@45.00	45.00@46.00
Commercial:			
400-600 lbs.....	39.00@41.00	41.00@45.00	38.00@41.00
Utility:			
400-600 lbs.....	34.00@36.00	35.00@39.00	31.00@34.00
COW:			
Commercial, all wts.....	29.00@31.00	32.00@37.00	30.00@34.00
Cutter, all wts.....	26.00@27.00	25.00@27.00	23.00@24.00
FRESH VEAL AND CALF: (Skin-Off)		(Skin-On)	(Skin-Off)
Choice:			
80-120 lbs.....	40.00@42.00
Good:			
80-120 lbs.....	..	38.00@44.00	38.00@40.00
FRESH LAMB & MUTTON: (Carcass)			
SPRING LAMB:			
Choice:			
40-50 lbs.....	44.00@46.00	44.00@46.00	41.00@43.00
50-60 lbs.....	44.00@46.00	42.00@44.00	41.00@42.00
Good:			
40-50 lbs.....	44.00@46.00	44.00@46.00	41.00@43.00
50-60 lbs.....	44.00@46.00	42.00@44.00	41.00@42.00
Commercial, all wts.....	42.00@44.00	38.00@42.00	35.00@38.00
Utility, all wts.....	40.00@42.00	35.00@38.00	32.00@35.00
MUTTON (EWE):			
Good, 75 lbs. dn.....	20.00@21.00	17.00@19.00	18.00@20.00
Commercial, 75 lbs. dn.....	20.00@21.00	16.00@17.00	16.00@18.00
FRESH PORK CARCASSES: (Packer Style)		(Shipper Style)	(Shipper Style)
80-120 lbs.....	36.00@38.00	36.00@38.00	..
120-137 lbs.....	35.75@36.00	35.00@36.00	35.00@36.00
FRESH PORK CUTS NO. 1:			
LOINS:			
8-10 lbs.....	56.00@50.00	60.00@64.00	60.00@63.00
10-12 lbs.....	56.00@50.00	58.00@62.00	60.00@63.00
12-16 lbs.....	55.00@58.00	55.00@60.00	56.00@58.00
PICNICS:			
4-8 lbs.....	..	39.00@43.00	..
PORK CUTS NO. 1:			
HAM, Skinned:	(Smoked)	(Smoked)	(Smoked)
12-16 lbs.....	58.00@64.00	62.00@65.00	62.00@66.00
16-20 lbs.....	58.00@64.00	60.00@63.00	62.00@64.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.....	44.00@50.00	50.00@56.00	53.00@55.00
8-10 lbs.....	42.00@44.00	48.00@54.00	49.00@53.00
10-12 lbs.....	42.00@44.00	..	49.00@53.00
LARD, Refined:			
50 lb. cartons.....	17.00@18.00	17.00@18.00	15.75@16.25
1 lb. cartons.....	18.00@19.00	19.00@20.50	16.50@17.50



VIBBERT and SONS
Food Brokers

U. S. Warehouse, Detroit 16, Michigan
Grand Rapids 6, Mich. | Cincinnati 2, Ohio | Cleveland 15, Ohio
1019 Pinecroft, S. E. | Miami Building | 1125 Schofield Bldg.

E. G. JAMES COMPANY

NEW DELUXE MODEL ACE FROZEN MEAT SLICER



Thru arrangements with the inventor, E. G. James Co. now is having the ACE frozen meat slicers made in the United States. We now present the new DELUXE Model with many new improvements.

THE DELUXE MODEL NOW INCLUDES:

1. Stainless Table Top
2. Guard shields around knife
3. Removable guards around table
4. Safety Switch
5. New simplified feeding device (not shown in picture)
6. Babbitt Bearings

PLUS ITS REGULAR FEATURES
SLICING CAPACITY — 3000 LBS.

FROZEN MEAT PER HOUR
REQUIRES VERY SMALL FLOOR AREA

NO INCREASE IN PRICE

\$65000 FOB Chicago
Motor Extra

PROMPT DELIVERY

Standard model—plain steel top, no guards or switch and without feeder. **\$56000** without motor

E. G. JAMES CO.

316 S. LA SALLE STREET
HA rison 7-9062, CHICAGO 4, ILL.

New Unit

Speeds

Smokehouse Cleaning



YOU can now clean smokehouses more often and *faster*—with the Oakite Hot-Spray Unit shown above. Here's why:

This designed-for-the-job Oakite Cleaning Unit delivers 1½ gallons of soil-penetrating Oakite detergent solution per minute under 30 lbs. pressure. Burned-on grease and creosote literally roll off. That means faster cleaning . . . lower cleaning costs.

The Oakite Hot-Spray Unit is versatile, too. By using specialized Oakite cleaners you can derust and descale belly boxes . . . clean iron chill vats, beef rendering kettles, floors . . . strip paint. Helpful facts FREE. Write Oakite Products, Inc., 20A Thames St., N.Y. 6, N.Y.



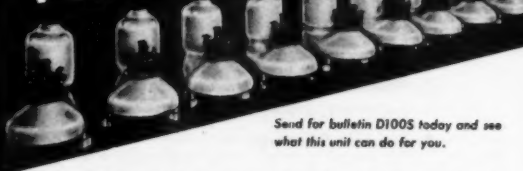
OAKITE

INDUSTRIAL CLEANING MATERIALS • METHODS • SERVICE

Technical Service Representatives Located in Principal Cities of United States and Canada

MORE AND MORE CHOOSE THE

VIKING "Sanitor"



Send for bulletin D1005 today and see what this unit can do for you.

More and more are choosing the famous positive displacement Viking "Sanitor"—the unit with the "Gear within a Gear" principle. It moves the liquid without splashing or pounding and answers the need for finest sanitation.

Fewer parts, no intricate pieces to handle or damage. Pump can be lifted from unit with *nothing* to loosen. Only five major parts to entire pump. All as smooth as a china plate inside and out. Made of solid approved dairy metal. Simple "O" ring seal. No mass of small easily damaged pieces. Pump ports moved to any one of four positions, completely reversed location if desired.



See Our Catalog in D1005

Viking PUMP COMPANY

Cedar Falls, Iowa

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE BASIS

F.O.B. CHICAGO OR

CHICAGO BASIS

THURSDAY, AUGUST 25, 1949

REGULAR HAMS

	Fresh or Frozen	S.P.
8-10	47 n	47 n
10-12	47 n	47 n
12-14	47 n	47 n
14-16	47 n	47 n

BOILING HAMS

	Fresh or Frozen	S.P.
16-18	47 n	47 n
18-20	45½n	45½n
20-22	41 n	41 n

SKINNED HAMS

	Fresh or Frozen	S.P.
10-12	49½	49½n
12-14	49½	49½n
14-16	49½	49½n
16-18	49½	49½n
18-20	42½ @ 48	48 n
20-22	42½ @ 48	48 n
22-24	40	40 n
24-26	38 @ 38½	38½n
26-28	37	37 n
28-30	34	34 n

OTHER D.S. MEATS

	Fresh or Frozen	Cured
Regular plates	14½n	14½n
Clear plates	10 n	10 n
Square Jowls	13½n	13½n
Jowl butts	13	12

PICNICS

	Fresh or Frozen	S.P.
4-6	29½	29½n
4-8 Range	29	29½n
6-8	28½	28½n
8-10	27½ @ 27½	27½n
10-12	26½	26½n
12-14	25½	25½n
8-up, No. 2's	25½	25½n
Inc.	25½	25½n

BELLIES

	Fresh or Frozen	Cured
6-8	33½	35
8-10	33½	35
10-12	33½	35
12-14	33½	35
14-16	33	34½
16-18	31	32½
18-20	29½	31

D.S.

OR. AMN. BELLIES

	BEL.	Clear
16-20	24½n	25n
20-25	24½ @ 25	24½
25-30	23½	24
30-35	21½ @ 21½	21 @ 21½
35-40	19	19½
40-50	17	17 @ 17½

FAT BACKS

	Green or Frozen	Cured
6-8	10½	11½
8-10	10½	11½
10-12	10½	11½
12-14	11½	12½
14-16	11½	12½
16-18	11½	13½
18-20	11½	13½
20-25	11½	13½

LARD FUTURES PRICES

MONDAY, AUGUST 22, 1949

	Open	High	Low	Close
Sept. 12.80	12.82½	12.55	12.57½b	
Oct. 12.45	12.53	12.20	12.22½b	
Nov. 11.20	11.22½	11.00	11.02½	
Dec. 11.40	11.47½	11.15	11.22½	
Jan. 11.37½	11.37½	11.20	11.20	

Sales: 5,200,000 lbs.

Open Interest at close Fri., Aug. 19th: Sept. 576, Oct. 425, Nov. 256, Dec. 356 and Jan. 46 lots.

TUESDAY, AUGUST 23, 1949

	Open	High	Low	Close
Sept. 12.50	12.55	12.45	12.50b	
Oct. 12.20	12.25	12.15	12.22½b	
Nov. 11.00	11.10	11.00	11.05	
Dec. 11.15	11.27½	11.15	11.22½	
Jan. 11.17½	11.25	11.17½	11.17½	

Sales: 4,040,000 lbs.

Open Interest at close Sat., Aug. 20th: Sept. 571, Oct. 430, Nov. 255, Dec. 354, Jan. 46; at close Mon., Aug. 22nd: Sept. 562, Oct. 433, Nov. 266, Dec. 346 and Jan. 47 lots.

WEDNESDAY, AUGUST 24, 1949

	Open	High	Low	Close
Sept. 12.50	12.65	12.47½	12.60	
Oct. 12.20	12.37½	12.17½	12.27½	
Nov. 11.05	11.07½	11.05	11.07½	
Dec. 11.20	11.25	11.17½	11.25a	
Jan. 11.22½	11.25	11.20	11.25b	

Sales: 5,520,000 lbs.

Open Interest at close Tues., Aug. 23rd: Sept. 540, Oct. 432, Nov. 267, Dec. 365 and Jan. 48 lots.

THURSDAY, AUGUST 25, 1949

	Open	High	Low	Close
Sept. 12.47½	12.57½	12.35	12.40b	
Oct. 12.20	12.25	12.07½	12.07½b	
Nov. 11.00	11.02½	10.77½	10.77½	
Dec. 11.17½	11.25	11.60	11.02½b	
Jan. 11.25	11.30	11.05	11.05a	

Sales: 4,040,000 lbs.

Open Interest at close Wed., Aug. 24th: Sept. 523, Oct. 441, Nov. 271, Dec. 353 and Jan. 55 lots.

FRIDAY, AUGUST 26, 1949

	Open	High	Low	Close
Sept. 12.40	12.50	12.35	12.35	
Oct. 12.07½	12.15	11.97½	12.00	
Nov. 10.75	10.85	10.72½	10.72½	
Dec. 11.00	11.15	11.00	11.00	
Jan. 11.05	11.15	11.00	11.05	

Sales: About 4,000,000 lbs.

Open Interest at close Thurs., Aug. 25th: Sept. 516, Oct. 434, Nov. 272, Dec. 349 and Jan. 56 lots.

WEEK'S LARD PRICES

	P.S. Lard	P.S. Lard	Raw
	Tierces	Loose	Leaf
Aug. 20	13.12½	13.25a	12.25n
Aug. 22	13.12½	13.25a	12.25n
Aug. 23	13.12½b	13.00a	12.00n
Aug. 24	13.25n	13.00a	12.00n
Aug. 25	13.25n	13.00a	12.00n
Aug. 26	13.25n	13.00a	12.00n

EDIBLE OIL SHIPMENTS

Total shortening and edible oil shipments in the month of July 1949 were 234,141,000 lbs., compared with 258,955,000 lbs. in June and 246,072,000 lbs. in May, according to a recent report of the Institute of Shortening and Edible Oils, Inc. Shortening accounted for 46.1 per cent of the total July shipments; edible oil, 50.8 per cent; shipments to government agencies, 0.5 per cent and shipments for commercial export, 2.6 per cent.

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chgo.	\$16.75
Refined lard, 50-lb. cartons, f.o.b. Chicago	17.00
Kettle rend., tierces, f.o.b. Chicago	17.75
Leaf, kettle rend., tierces, f.o.b. Chgo.	17.75
Neutral, tierces, f.o.b. Chicago	16.62½
Standard Shortening, N. & S.	20.00
Hydrogenated Shortening N. & S.	21.75

*Del'd.

CANADIAN COLD STORAGE STOCKS

Cold storage stocks held on July 1 in Canada were reported as follows:

	Aug. 1* 1949	July 1 1949	Aug. 1 1948
	lbs.	lbs.	lbs.
Beef	9,189,000	11,085,000	9,988,000
Veal	4,158,000	3,650,000	4,481,000
Pork	12,700,000	22,237,000	38,608,000
Mutton & Lamb	480,000	657,000	1,497,000

*Preliminary.

MARKET PRICES *New York*

WHOLESALE FRESH MEATS

CARCASS BEEF

(L.C.I. prices)

Aug. 23, 1949
per lb.
City

Choice	45 1/4 @ 50
Good	44 1/4 @ 48 1/2
Commercial	40 1/4 @ 44 1/4
Canner & cutter	28 @ 30
Bologna bulls	34 1/2 @ 36

BEEF CUTS

(L.C.I. prices)

Choice:	
Hinds & ribs	54 @ 56
Rounds, N. Y. flank off	52 @ 55
Hips, full, untrimmed	62 @ 64
Top sirloins	62 @ 64
Short loins, untrimmed	60 @ 74
Chucks, non-kosher	39 @ 40
Ribs, 30/40 lbs.	56 @ 58
Good:	
Hinds & ribs	53 @ 55
Rounds, N. Y. flank off	50 @ 52
Hips, full, untrimmed	60 @ 62
Top sirloins	62 @ 64
Short loins, untrimmed	64 @ 68
Chucks, non-kosher	38 @ 39
Ribs, 30/40 lbs.	52 @ 55
Briskets	35 @ 37
Flanks	16 @ 18

FRESH PORK CUTS

(L.C.I. prices)

	Western
Hams, regular, 14/down	54 1/2 @ 55n
Hams, skinned, 14/down	57
Picnics, 4/8 lbs.	34 1/2
Bellies, sq. cut, seedless, 8/12 lbs.	36 1/2
Pork loins, 12/down	56 @ 58
Boston butts, 4/8 lbs.	44 @ 45
Spareribs, 3/down	44 @ 45
Pork trim, regular	20 @ 22
Pork trim, ex. lean, 95%	40 @ 50
	City
Hams, regular, 14/down	54 @ 56
Hams, skinned, 14/down	55 @ 57
Shoulders, N. Y., 12/down	41 @ 42
Picnics, 4/8 lbs.	36 @ 37
Boston butts, 4/8 lbs.	46 @ 47
Pork loins, 12/down	59 @ 60
Spareribs, 3/down	45 @ 46
Pork trim, regular	20 @ 23

FANCY MEATS

(L.C.I. prices)

Veal breads, under 6 oz.	65
6 to 12 oz.	80
12 oz. up	1.00
Beef kidneys	30
Beef livers, selected	46
Lamb fries	55
Oxtails, under 1/2 lb.	16
Oxtails, over 1/2 lb.	30

WESTERN DRESSED MEATS AT NEW YORK

WEDNESDAY, AUGUST 24, 1949

All quotations in dollars per cwt.

BEEF:	
STEER:	
Choice:	
350-500 lbs.	None
500-600 lbs.	None
600-700 lbs.	43.00-46.50
700-800 lbs.	44.50-45.50
Good:	
350-500 lbs.	None
500-600 lbs.	45.00-46.00
600-700 lbs.	44.00-45.00
700-800 lbs.	43.50-44.50
Commercial:	
350-600 lbs.	34.00-40.00
600-700 lbs.	34.00-40.00
Utility, all wts.	32.00-34.00
COW:	
Commercial, all wts.	31.00-33.00
Utility, all wts.	28.00-31.00
Cutter, all wts.	None
Canner, all wts.	None

VEAL AND CALF:

SKIN OFF, CARCASS:

Choice:	
80-130 lbs.	45.00-48.00
130-170 lbs.	42.00-45.00
Good:	
50-80 lbs.	40.00-43.00
80-130 lbs.	42.00-45.00
130-170 lbs.	39.00-42.00

DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 136 lbs.	32 1/4 @ 33 1/4
137 to 153 lbs.	32 1/4 @ 33 1/4
154 to 171 lbs.	32 1/4 @ 33 1/4
172 to 188 lbs.	32 1/4 @ 33 1/4

SPRING LAMBS

(L.C.I. prices)

Choice lambs	55 @ 61 1/2
Good lambs	54 @ 60
Legs, gd. & ch.	60 @ 62
Hindsaddles, gd. & ch.	62 @ 67
Loins, gd. & ch.	74 @ 78

MUTTON

(L.C.I. prices)

Good, under 70 lbs.	Western 22 @ 24
Comm., under 70 lbs.	20 @ 22

VEAL—SKIN OFF

(L.C.I. prices)

Choice carcass	Western 42 @ 48
Good carcass	38 @ 45
Commercial carcass	37 @ 42
Utility	33 @ 37

BUTCHERS' FAT

(L.C.I. prices)

Shop fat	2
Breast fat	2 1/4
Edible meat	2 1/2
Inedible meat	2 1/2

CORN-HOG RATIO

The corn-hog ratio for barrows and gilts at Chicago for the week ended August 20 was 16.4, which compared favorably for hog producers with the ratio of 17.1 for the week of August 13, and 15.2 for the week of August 21, 1948. The August 20 ratio was based on No. 3 yellow corn selling for \$1.232 per bu., the August 13 ratio on corn selling for \$1.312 per bu., and the August 21, 1948 ratio on corn selling for \$1.973 per bu. For the three weeks under comparison, barrows and gilts were selling at \$20.26 per cwt., \$22.38 per cwt. and \$29.90 per cwt., respectively.

HAIR OUT by the ROOTS
HAIR OUT by the ROOTS
HAIR OUT by the ROOTS
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KOCH BUTCHERS' SUPPLY COMPANY

North Kansas City 16, Missouri

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NAME _____

FIRM _____

ADDRESS _____

CITY _____

ZONE _____ STATE _____

PRICES

10-lb. ctn., per lb.	37c
50-lb. drum, per lb.	34c
100-lb. drum, per lb.	33c
300-lb. bbl., per lb.	32c
Prices F.O.B. Kansas City	
Write for Contract Prices on Larger Quantities	

BY-PRODUCTS—FATS—OILS

TALLOWES AND GREASES

Thursday, August 25, 1949.

The market on tallowes and greases developed continued strength early this week; however, trading was somewhat curtailed in view of the asking prices in general which were substantially higher than the large soaper levels. Offerings were lacking, although Tuesday one large soaper raised his bid levels $\frac{3}{4}$ c, fancy to 8c, and choice white grease to $7\frac{1}{2}$ c. This move resulted in a fair volume of product exchanging hands. Thursday, same soaper reversed his procedure, and reduced his bid levels to the basis of $7\frac{1}{4}$ c on fancy tallow and $7\frac{1}{2}$ c on choice white grease. Again, a sizable volume of trading developed on a number of the better grades. Lower grades sold in a small way. After the latter trading, this soaper reportedly withdrew from the market. Other soapers awaited developments. Export trading was nil.

Trading Tuesday involved fancy tallow at 8c, choice at $7\frac{1}{2}$ c, prime at $7\frac{1}{4}$ c, special at $7\frac{1}{2}$ c, No. 2 tallow at 6c, choice white grease at $7\frac{1}{2}$ c and yellow grease at $6\frac{1}{4}$ c. Unconfirmed sales of fancy tallow came to light at $8\frac{1}{2}$ c, choice white grease at 8c and yellow grease at $6\frac{1}{4}$ c. At the $\frac{1}{4}$ c lower levels several tanks each of fancy tallow sold at $7\frac{1}{4}$ c in one quarter, choice at $7\frac{1}{2}$ c, prime at $7\frac{1}{2}$ c, special at $7\frac{1}{4}$ c, No. 1 tallow at $6\frac{1}{4}$ c, No. 2 at $5\frac{1}{2}$ c, and choice white grease at $7\frac{1}{2}$ c, all delivered Chicago. In another quarter, fancy, choice, prime and special tallow and choice white grease sold at the same prices, delivered Chicago. The firm tone which prevailed for several days past was not in evidence by weekend.

TALLOWES: Trading in tallowes predominated this week at full advances on all grades of $\frac{1}{4}$ to $\frac{1}{2}$ c. Edible tallow was quoted Thursday at $8\frac{1}{2}$ c nominal in carlots, delivered consuming

EASTERN FERTILIZER MARKET

New York, August 25, 1949

Little interest was shown by buyers in packinghouse by-products and the dry rendered tankage market was slow at $\$2.75$ f.o.b. Eastern production points.

Few sales were reported in wet rendered tankage and blood as buyers preferred to wait and see how far the market might decline.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates	
Ammonium sulphate, bulk, per ton, f.o.b.	
Production point	48.00
Blood, dried 16% per unit of ammonia	9.50
Unground fish scrap, dried	
60% protein nominal f.o.b.	
Fish Factory, per unit	2.75
Soda nitrate, per net ton, bulk, ex-vessel	51.00
Atlantic and Gulf ports	
in 100-lb. bags	54.50
Fertilizer tankage, ground, 10% ammonia	
10% B.P.L., bulk	nominal
Feeding tankage, unground, 10-12% ammonia, bulk, per unit of ammonia	12.00

Phosphates	
Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	40.00
Bone meal, raw, $4\frac{1}{2}$ and 50% in bags, per ton, f.o.b. works	65.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	76

Dry Rendered Tankage	
40/50% protein, unground, per unit of protein	2.75

plants. Fancy was quoted at $7\frac{1}{4}$ c; choice, $7\frac{1}{2}$ c; prime, $7\frac{1}{2}$ c; special, $7\frac{1}{4}$ c; No. 1, $6\frac{1}{4}$ c; No. 3, 6c nominal, and No. 2, $5\frac{1}{2}$ c.

GREASES: Strength in the market resulted in increased prices on all grades from $\frac{1}{4}$ to $\frac{1}{2}$ c. The quoted price Thursday on choice white grease was $7\frac{1}{2}$ c; A-white, 7c nominal; B-white, $6\frac{1}{4}$ c; yellow, 6c nominal; house, $5\frac{1}{2}$ c nominal; brown, 50 acid, $5\frac{1}{4}$ c nominal, and brown, 25 f.f.a., $5\frac{1}{2}$ c nominal.

GREASE OILS: Prices advanced $\frac{1}{2}$ c over the previous week. Demand was

BY-PRODUCTS MARKETS

(Chicago, Thursday, August 25, 1949.)

Blood

	Unit
Unground, per unit of ammonia	*\$10.50

Digester Feed Tankage Materials

Wet rendered, unground, loose	*\$12.00@12.25c
Low test	11.50@11.75c
High test	11.50@11.75c
Liquid stick tank care	3.75@ 4.00

Packinghouse Feeds

	Carlots, per ton
50% meat and bone scraps, bulk	\$145.00
55% meat scraps, bulk	159.50
50% feeding tankage, with bone, bulk	125.00
60% digester tankage, bulk	149.00
80% blood meal, bagged	170.00
65% BPL special steamed bone meal, bagged	90.00

Fertilizer Materials

	Per ton
High grade tankage, ground	
10@11% ammonia	6.50c
Bone tankage, unground, per ton	37.50@40.00c
Hoof meal, per unit ammonia	7.75

Dry Rendered Tankage

	Per unit Protein
Cake	*\$2.35@2.40
Expeller	* 2.35@2.40

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	\$1.50@2.00c
Hide trimmings (green, salted)	1.00c
Sinews and pizzles (green, salted)	1.00c
Cattle jaws, skulls and knuckles	\$ 65.00c
Pig skin scraps and trim, per lb.	4 $\frac{1}{2}$ @4 $\frac{1}{2}$ c

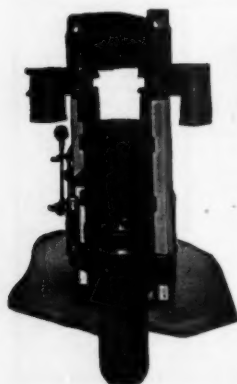
Animal Hair

Winter coil dried, per ton	\$100.00c
Summer coil dried, per ton	\$55.00@57.50c
Cattle switches	4 $\frac{1}{2}$ @ 5c
Winter processed, gray, lb.	13c
Summer processed, gray, lb.	7 @ 8c

*Quoted delivered basis.

reportedly good, with production regulated to capacity. Thursday No. 1 lard oil was quoted at 12 $\frac{1}{2}$ c, prime burning oil at 16c, and acidless tallow at 13 $\frac{1}{2}$ c, basis drums, l.c.l., f.o.b. Chicago.

NEATSFOOT OILS: While a steady market prevailed, reports of increased interest in buying were prevalent in several quarters. Production was stepped up in line with demands. The quotations Thursday were unchanged on all grades. Pure neatsfoot oil was quoted at 22c, with substantial sales, in drums, l.c.l., f.o.b. Chicago; 20-deg., 28c, 15-deg., 29c.



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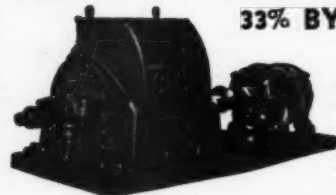
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VEGETABLE OILS

Thursday, August 25, 1949.

A steady to slightly easier market was reported in crude vegetable oils early this week, as demand slackened and offerings became more pronounced. Trading was relatively light. A few oils continued in a firm to strong position while others showed substantial decreases.

SOYBEAN OIL: Demand for spot and forward shipments was increased. Early quotations were reported at 14½¢ @14½¢, paid for several spot lots Monday. The quoted price Tuesday was 14¢ @14½¢ nominal, and no trading came to light. Trading came to light later, basis 14½¢@14½¢, with a few isolated sales reported down to 14¢ for August. Delivery for first half of September sold at

14¼¢ and straight September at 14¢. First ten days of October were quoted at 11¼¢, while the first half of October was quoted at 11¼¢ and 11½¢. The closing quotation Thursday was 13¢ @13½¢, down ¼¢@1¢ from Wednesday, and ½¢ to 1¢ below last week.

CORN OIL: Only light trading was reported in the market this week, which was quoted nominally throughout at 16¢@16½¢. Product for August delivery was pegged at 16¼¢, and unconfirmed trading reported at this figure. September was quoted at 15½¢ bid and 16¢ asked. Thursday's closing quoted price was 16¢ nominal, up 1¢ from last week.

COCONUT OIL: Spot shipments were quoted at 17¢ asked early in the week, and 17¢ nominal, later. First half of September was quoted at 16¢, and straight September at 15¢@15½¢. October was quoted at 14¼¢ bid and 14½¢ asked. The quoted price Thursday was 17¢ nominal, up ½¢.

PEANUT OIL: The market continued in a firm to strong position this week, as few offerings were available and demand reportedly better. Monday 19½¢ @20¢ was asked, while later prices were quoted at 19½¢ nominal. Thursday's quoted price was 19½¢ nominal.

COTTONSEED OIL: Some mixed selling and an unsettled situation prevailed with each day's transactions, which registered as much as ¼¢ declines. Early quotations came to light at 17¢, with some trading and offers at these levels in the Valley. Texas oil was

reportedly obtainable at 15½¢ to 17¢ for August. Unconfirmed trading in the Southeast was at 17½¢. Later trading in Texas was reported at 16¢ for August, and September at 14½¢, and more offered this figure. Valley and Southeast closed Thursday at 15¢ nominal, and Texas at 14½¢@15¢ nominal, down 2 and 2½¢ from last week. The closing quotations in the N. Y. futures market for the first four days were:

MONDAY, AUGUST 22, 1949

	Open	High	Low	Close	Pr. cl.
Sept.	18.30	18.45	17.75	18.00	17.45
Oct.	15.35	15.50	14.95	15.10	14.85
Dec.	14.15	14.25	13.70	13.94	13.76
Jan.	14.00	13.85	13.71
Mar.	13.55	13.75	13.40	13.49	13.42
May	13.35	13.40	13.30
July	13.25	13.25	13.25

Total sales: 157 contracts.

TUESDAY, AUGUST 23, 1949

	Open	High	Low	Close	Pr. cl.
Sept.	17.90	18.00	17.45	17.45	18.00
Oct.	15.06	15.05	14.00	14.00	15.10
Dec.	13.76	13.75	13.50	13.58	13.94
Jan.	13.76	13.55	13.85
Mar.	13.40	13.30	13.30	13.23	13.49
May	13.30	13.30	13.30	13.00	13.40
July	13.20	13.00	13.25

Total sales: 143 contracts.

WEDNESDAY, AUGUST 24, 1949

	Open	High	Low	Close	Pr. cl.
Sept.	17.51	17.51	17.05	17.28	17.45
Oct.	14.65	14.98	14.06	14.33	14.90
Dec.	13.55	13.84	13.38	13.84	13.58
Jan.	13.55	13.45	13.10	13.83	13.55
Mar.	13.20	13.25	13.10	13.45	13.23
May	13.05	13.85	13.09
July	12.90	13.30	13.30	13.20	13.00

Total sales: 191 contracts.

THURSDAY, AUGUST 25, 1949

	Open	High	Low	Close	Pr. cl.
Sept.	17.12	17.12	16.25	16.25	17.28
Oct.	14.70	14.70	14.40	14.43	14.95
Dec.	13.50	13.62	13.42	13.42	13.84
Jan.	13.45	13.45	13.83
Mar.	13.20	13.40	13.20	13.23	13.45
May	13.30	13.30	13.23	13.10	13.35
July	13.00	13.20	13.15	13.15	13.20

Total sales: 201 contracts.

*Bid.

OLEOMARGARINE

Prices f.o.b. Chgo.

White domestic, vegetable.....	20
White animal fat.....	20
Milk churned pastry.....	25
Water churned pastry.....	24

VEGETABLE OILS

Crude cottonseed oil, carlots, f.o.b. mills	
Valley.....	15n
Southeast.....	15n
Texas.....	14½¢@15n
Soybean oil, in tanks, f.o.b. mills.....	13¢@13½n
Midwest.....	13n
Corn oil, in tanks, f.o.b. mills.....	16n
Coconut oil, Pacific Coast.....	17n
Peanut oil, f.o.b. Southern points.....	18¢@18½n
Cottonseed foots.....	
Midwest and West Coast.....	2
East.....	2

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HIDES AND SKINS

Movement in packer hides continues—tanner demand good on all selections—market firm to strong—heavy native and exlight natives ½ to 1c up—branded steers sold steady—native cows move ½ to 1c higher—bulls sold ½c up—calf and kipskins firm.

Chicago

PACKER HIDES: Continued activity was displayed in the packer hide market during the current week. Tanner buying interest was in evidence on all descriptions, and current offerings were quickly liquidated at steady to firm and in some instances, higher prices. Inventories generally are confined to hides of current production, and very few hides of back salting have been offered, or are unsold. Most sales this week involved August hides, with a sprinkling of a few July hides, and some sales into September takeoff. Total sales reported this week were approximately 90,000, including 23,400 sold last Friday, and 5,750 west coast hides.

Trading in native steers was extremely light this week. A small package of August heavy native steers sold at 24c, Chicago, and 1,200 exlight natives of light average weights, (36 lbs.) sold at 29½c, f.o.b. Kansas City.

The market in butt brands, Colorados and heavy Texas steers was quite active, and steady prices prevailed. Light Texas and exlight Texas, however, were firmly held, and sold higher. One packer sold several lots in this classification, including 4,800 butt brands, July-August takeoff, at 19½c; 3,000 mixed light average butt brands, Colorados and light Texas steers, all at 22c, August forward salting; 500 August Colorados at 19½c; 1,600 heavy Texas steers, August takeoff, and 1,400 August exlight Texas steers at 26½c, Chicago basis. A second packer sold 1,800 river point, August butt brands, at 19½c, and 700 of the same selection, August Kosher takeoff, at 19½c; 800 Albert Lea, August takeoff Colorados, at 19½c, and 1,500 Chicago Colorados, Kosher takeoff, at 19c, all Chicago basis.

A third packer sold a mixed lot of 3,000 August forward butt branded steers and Colorados, at 19½c and 19¼c, respectively, Chicago freight equalized. Same packer sold total of 2,500 August light Texas steers at 22c, and exlight Texas at 26c, Chicago basis.

Native cows again sold freely this week, totaling in excess of 35,000 hides. Early this week one packer sold 2,000 August forward heavy native cows at 22½c, f.o.b. river point, and 1,250 special cured heavy native cow hides at 23½c, Chicago basis. Another packer later sold two lots of 1,000 each, August heavy native cows at 22½c, f.o.b. Kansas City and Omaha. About weekend 1,800 Albert Lea heavy native cows, August takeoff, sold at 23½c, Chicago. August light weight native cows, origin Oklahoma City, at 31c, and 2,000 August Cedar Rapids light native cows at 24½c, all Chicago basis. The same day another packer sold total of 3,400 light native cows, all August salting, at 24½c, f.o.b. Evansville, 23c, f.o.b. Milwaukee, and 23½c, f.o.b. St. Paul.

N. Y. HIDE FUTURES

MONDAY, AUGUST 22, 1949

	Open	High	Low	Close
Sept.	20.10	20.15	19.95	19.95b
Dec.	20.30b	20.30	20.20	20.25
Mar.	20.15b	20.13	20.10	19.98b
June	19.95b	19.80b

Close: 20-22 points lower; 19 lots.

TUESDAY, AUGUST 23, 1949

Sept.	19.60b	19.75	19.35	19.50b
Dec.	20.00b	20.00	19.60	19.75
Mar.	19.70b	19.75	19.37	19.50b
June	19.55b	19.30b

Close: 45-50 points lower; 46 lots.

WEDNESDAY, AUGUST 24, 1949

Sept.	19.30b	19.60	19.40	19.40
Dec.	19.60b	19.80	19.65	19.75
Mar.	19.60b	19.70	19.55	19.65
June	19.55b	19.45

Close: 10 lower to 15 higher; 39 lots.

THURSDAY, AUGUST 25, 1949

Sept.	19.35	19.55	19.35	19.48b
Dec.	19.60b	19.80	19.65	19.70b
Mar.	19.40b	19.70	19.60	19.55b
June	19.25b	19.40b

Close: 8 higher to 10 lower; 44 lots.

FRIDAY, AUGUST 26, 1949

Sept.	19.40	19.51	19.05	19.10
Dec.	19.65b	19.77	19.21	19.32
Mar.	19.40b	19.65	19.30	19.28b
Jan.	19.35b	19.05b

Close: 44 to 27 lower; 103 lots.

Early in week packer sold 1,200 St. Paul, August takeoff light native cows, at 24c, and 3,000 of the same description, origin Kansas City and Wichita, August forward, at 25½c, Chicago. Another lot of 1,000 of the same description and origin, sold at 25½c, Chicago. About midweek, another sale involving three lots of light native cows was reported totaling 3,500, basis 24c for St. Pauls, 25½c for St. Joe, Chicago basis, and 23½c, f.o.b. St. Paul. One large packer sold about a total of 10,000 of the same selection from several shipping points, August forward takeoff, at prices ranging from 24 to 25½c, depending on points, Chicago basis. Another packer sold 1,000 August light native cows, origin Albert Lea, at 24c, basis Chicago.

Early trading in branded cows was at ½c higher on light average weights. Later trading was reported at steady prices with last week's quoted levels. One packer early sold 2,000 river point, August takeoff branded cows, at 21½c, basis Chicago. Another packer sold 800 of the same selection, origin Kansas City, on the same basis. The Association sold 1,200 branded cows at 21c, Chicago. Three packers sold a total of 11,000 branded cows, all August forward takeoff, from several river points, Albert Lea and Cedar Rapids, at 21c, Chicago.

The market on packer bulls continued active this week and was in a firm to strong position. Trading involved more than 9,000 hides. One packer sold 4,000 July and August takeoff Chicago and Albert Lea native bulls, at 17c, and brands for 16c. In another quarter 2,500 of the same sold at 17c for natives and 16c for brands. Another packer sold 1,000 St. Paul native bulls at the same levels. One small package of St. Paul light weight and selective native bulls sold at 17½c, earmarked for export. The Association sold 900 native bulls, August production, at 17½c, Chicago.

OUTSIDE SMALL PACKER: Tanner interest was mainly directed to the light weight hides which were in a strong position; however, offerings in this classification were light, restricting trading. All weight native steers and cows were quotable at 20@22c nominally, while 48/50 lb. average weights were quoted at 20@21c.

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coast hides continued this week on the same basis as the previous week. Steers sold at 17c and cows at 19c, flat. Small packer on the west coast sold 5,750 steer hides at 17c and cows at 19c, flat, f.o.b. shipping points.

CALF AND KIPSKINS: Further demand was registered in the calfskin market this week. The market was steady on heavy weight skins, while light weights demanded a premium. One packer sold 4,000 northern native calfskins on the basis of 50½c for the heavy weights, and 62½c for the light weights. Total of 3,000 river point heavy calfskins sold on the basis of 40c on the heavy weights and 52½c, for the lights. A second packer sold his production of northern native heavy calfskins at 50½c, and heavy weights at 62½c, river points at 42½c for the heavy weights, and 52½c for the light weights. Oklahoma City mixed light and heavy weight calfskins sold up 5c from previous sales, at 40c.

The market on kipskins was steady this week, though firm at the quoted prices of 47½c for the northern native kips, 42½c for overweights, and 2½c less for the brands. Trading was nil.

SHEEPSKINS: Again this week, supplies were short of demands. A firm to strong market continued, according to reports, and packers in some quarters sold in advance of production. Fall clips were likewise in demand at strong to higher prices. No. 1 shearings were quoted the week at \$2.75@3.00 each,

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions

The live hog top Friday was \$21.25; the average, \$18.40. Provision prices were quoted at follows: Under 12 pork loins, 53@54; 10/14 green skinned hams, 49½; Boston butts, 38@39; 16/down pork shoulders, 36@37; 3/down spare-ribs, 40@41; 8/12 fat backs, 10½; regular pork trimmings, 17½@19; 18/20 DS bellies, 25n; 4/6 green picnics, 29½; 8/up green picnics, 25½. P.S. loose lard was quoted at 13.00a and P.S. lard in tierces at 13.25n.

Cottonseed Oil

Closing futures quotations at New York were: Sept. 16.20b, 16.30a; Oct. 14.70; Dec. 13.70; Jan. 13.65b, 13.70a; Mar. 13.35b, 13.50a; May 13.21b, 13.40a; July 13.20b, 13.40a. Sales totaled 243 lots.

No. 2s at \$2.00@2.10 and No. 3s at \$1.65@1.70 each. The latter grades are in very short supply. Several mixed cars of No. 1 shearings and fall clips were reported to have sold within to above the quoted ranges. Two cars mixed shearings No. 1s sold at \$2.85, No. 2s at \$2.05 and 2.10, No. 3s at \$1.65@1.70 and Fall clips at \$3.00@3.15, quality considered.

CHICAGO HIDE QUOTATIONS

	PACKER HIDES		Cor. week.
	Week ended	Previous	
	Aug. 25, '49	Week	1948
Nat. str.	24 @25½	23½ @25½	@29½
Hvy. Tex. str.	@19½	19½ @20	@26
brnd'd str.	@19½	19½ @20	@26
Hvy. Col. str.	@19½	19½ @19½	@25½
Ex-light Tex. str.	@26½	@25½n	@29
Brnd'd cows.	@21	@21	@25½
Hvy. nat. cows.	22½ @23½	22½ @23½	20 @29½
L.A. nat. cows.	@25½	22 @25	@28
Nat. bulls.	@17	16½ @17	@18½
Brnd'd bulls.	@16	15½ @16	@17½
Calfskins, Nor.	50½ @62½	50 @60	@55
Kips, Nor. nat.	@47½n	@47½	@37½
Kips, Nor. brnd.	@45n	@45	@35
Slunks, reg.	@2.45	@2.35	@2.35
Slunks, hris.	@75	@75	1.00@1.10

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	19 @22	19 @22	23 @25
Brnd'd all-wts.	18 @21	18 @21	22 @24
Nat. bulls.	14½ @15a	14 @15a	15 @15½
Brnd'd bulls.	13½ @15a	13 @14a	14 @14½
Calfskins.	41 @43a	40 @42a	38 @40
Kips, nat.	35 @36a	34 @36a	27 @28
Slunks, reg.	1.50@1.75n	1.50@1.75	@2.00
Slunks, hris.	@75n	50 @75n	@75

All packer hides and all calf and kipskins quoted on trimmed selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

COUNTRY HIDES

All-weights	16½ @18a	16½ @16	19 @20
Bulls.	@12a	11 @12a	12 @12
Calfskins.	@27a	24 @26	20 @27
Kipskins.	23 @24n	22 @24	21 @22n

All country hides and skins quoted on flat trimmed basis.

SHEEPSKINS, ETC.

Pkr. shearings.	No. 1 2.75@3.00	@2.75	3.50@3.75
Dry pelts.	29 @31a	29 @31a	27 @28
Horsehides.	10.50@10.75	10.25@10.75	9.75@10.50

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LIVESTOCK MARKETS *Weekly Review*

DANISH PIG OUTPUT UP 102% IN YEAR AS ALL HOGS GAIN

While all classes of Danish hogs showed a substantial increase in numbers, according to the July 1949 census, suckling pigs made the largest gain when numbers rose to 702,000 head from 298,000 head reported a year earlier, an increase of more than 135 per cent. Total sow numbers reached 362,000 head as against 187,000 head a year previous, a gain of nearly 94 per cent. Bred sow numbers in July of this year were reported at 240,000 head, compared with 138,000 head in the same month last year.

Pigs and slaughter hogs, also, totalled 1,614,000 head in comparison with 841,000 for the preceding year or a nearly doubled increase in pig production. As a result, total hog numbers, including boars, in the last census were 2,690,000 head, compared with 1,334,000 head, an increase of almost 102 per cent from a year earlier.

The gain in numbers of all classes of hogs generally reflects the more satisfactory price paid for bacon exports and a more adequate feed supply during the past year. If feed grain supplies are relatively plentiful, the Danish hog industry can be expected to continue making a sizable recovery during the next year.

ST. LOUIS HOGS IN JULY

Hog receipts, weights and range of prices at National Stock Yards, E. St. Louis, Ill., in July were reported by H. L. Sparks & Co. as shown in the following table:

	July—	1949	1948
Hogs received	200,780	107,643
Highest price	\$23.50	\$31.00
Lowest price	21.50	28.75
Average cost	21.81	28.51
Average weight, lbs.	212	220

LIVESTOCK AT 66 MARKETS

A summary of receipts and disposition of livestock at 66 public markets for July 1949, with comparisons, was reported by the United States Department of Agriculture as shown in the table that follows:

CATTLE (EXCLUDING CALVES)			
	Total receipts	Local slaughter	Total shipments
July, 1949.....	1,406,067	773,461	612,382
July, 1948.....	1,379,918	712,847	651,784
Jan.-July, 1949.....	9,596,536	5,411,534	4,058,252
Jan.-July, 1948.....	9,648,061	4,922,622	4,610,712
5-yr. av.			
(July, 1944-48).....	1,765,201	837,457	902,124
CALVES			
July, 1949.....	423,573	244,887	170,762
July, 1948.....	566,642	305,460	196,049
Jan.-July, 1949.....	2,911,988	1,753,057	1,091,697
Jan.-July, 1948.....	3,355,495	1,935,913	1,336,638
5-yr. av.			
(July, 1944-48).....	600,904	361,092	241,353
HOGS			
July, 1949.....	2,005,310	1,302,314	757,393
July, 1948.....	2,022,030	1,277,076	744,904
Jan.-July, 1949.....	17,903,008	11,853,929	5,904,876
Jan.-July, 1948.....	17,899,949	11,508,914	6,311,086
5-yr. av.			
(July, 1944-48).....	2,428,034	1,572,161	849,673
SHEEP AND LAMBS			
July, 1949.....	1,200,452	520,887	682,063
July, 1948.....	1,408,626	701,001	710,742
Jan.-July, 1949.....	7,766,949	3,640,311	4,125,893
Jan.-July, 1948.....	9,533,698	4,985,093	4,531,255
5-yr. av.			
(July, 1944-48).....	2,019,922	945,607	1,073,122

Note: Total receipts represent livestock movements at the specified markets including through shipments and direct shipments to packers when such shipments pass through the stockyards.

FLY 13 HOGS TO VENEZUELA

Thirteen purebred Duroc hogs, selected from eastern Iowa breeders, were expressed by air from Iowa City, Ia. to the International Basic Economy Corp., Caracas, Venezuela. The corporation intends to use the hogs to improve the pig production of that country. The corporation's agricultural department already has 400 head of Duroc sows to which the ten boars and three gilts of the present shipment will be added. Work is carried on in cooperation with the Venezuelan Government and the Rockefeller Foundation.

FEDERALLY INSPECTED KILL BY STATIONS

Livestock slaughter under federal inspection during July by stations was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep and Lambs
NORTH ATLANTIC				
New York, Newark, Jersey	25,661	49,704	112,023	145,918
Baltimore	21,335	7,238	79,524	6,689
NORTH CENTRAL				
Cincinnati, Cleveland, Indpls.	47,987	15,613	196,370	38,794
Chicago	104,870	35,928	215,246	47,100
St. Paul-Wis. Group	102,617	56,734	284,415	19,171
St. Louis	50,219	39,002	199,202	66,232
Sioux City	43,753	1,234	87,302	9,526
Omaha	84,805	5,846	158,816	58,324
Kansas City	72,870	22,565	116,713	57,941
Iowa & So. Minn.	64,997	24,399	540,293	102,164
SOUTH				
East	19,951	13,173	43,619	76
S. CENTRAL				
Ark.	65,192	33,771	161,968	100,085
Rocky Moun. Tain	31,753	3,453	44,614	40,538
Pacific	73,262	18,078	102,285	119,920
Total 32 centers	839,272	326,738	2,342,345	812,478
All other stations	251,195	174,518	822,209	163,786
Grand total, July, '49	1,090,467	501,256	3,164,614	976,264
Grand total, June, '49	1,095,218	533,033	3,744,799	898,162
Av. July 1944-48	1,137,543	578,192	3,581,793	1,370,463

Other animals slaughtered during July 1949: Horses, 16,876; Goats, 20,305; July 1948: Horses, 32,365; Goats, 27,493.

*Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. *Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. *Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. *Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. *Includes So. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., and Ft. Worth, Texas. *Includes Denver, Colo., and Ogden, Salt Lake City, Utah. *Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, August 24, 1949, reported by the Production & Marketing Administration:

HOGS: (Quotations based on hard hogs) St. L. Natl. Yds Chicago Kansas City Omaha St. Paul

BARROWS AND GILTS:

Good and Choice:

120-140 lbs.	\$15.00-17.50	\$15.00-17.00	\$	\$	\$
140-160 lbs.	17.00-18.75	16.50-18.50	17.50-18.75	18.50-19.50	
160-180 lbs.	18.50-20.75	18.00-20.00	18.00-20.50	19.25-21.00	19.00-21.10
180-200 lbs.	20.25-21.25	19.75-21.25	19.75-21.25	21.00-21.50	19.00-21.10
200-220 lbs.	21.00-21.50	20.75-21.50	21.00-21.25	21.00-21.50	19.00-21.10
220-240 lbs.	21.00-21.50	21.00-21.50	21.00-21.25	21.00-21.50	19.00-21.10
240-270 lbs.	20.50-21.25	21.00-21.50	20.50-21.00	20.75-21.50	20.00-21.00
270-300 lbs.	19.50-20.75	20.50-21.25	20.25-21.00	20.00-21.00	19.00-20.50
300-330 lbs.	18.00-20.00	19.50-20.50	20.00-20.50	18.25-20.25	18.00-19.50
330-360 lbs.	17.00-18.50	18.25-19.75	19.50-20.25	18.25-20.25	18.00-19.50

Medium:

100-220 lbs.	17.50-20.75	17.00-20.50	18.00-20.75	18.00-21.00	
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BOWS:

Good and Choice:

270-300 lbs.	18.00-18.25	18.50-19.00	18.75-19.25	19.00-20.00	17.00-19.00
300-330 lbs.	18.00-18.25	18.00-18.75	18.75-19.25	19.00-20.00	17.00-19.00
330-360 lbs.	17.25-18.25	17.50-18.50	17.50-19.00	18.25-19.50	17.00-19.00
360-400 lbs.	15.75-17.75	16.50-17.75	16.50-18.75	17.25-18.75	17.00-19.00

Good:

400-450 lbs.	14.75-17.00	16.00-16.75	15.75-18.00	16.25-17.50	14.00-17.50
450-550 lbs.	13.50-16.25	14.00-16.25	14.50-16.50	15.75-16.50	14.00-17.50

Medium:

250-550 lbs.	12.50-17.50	13.00-18.50	14.25-18.50	15.00-19.25	
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PIGS (Slaughter):

Medium and Good:

90-120 lbs.	12.00-16.25	14.00-16.00			
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SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:

700-900 lbs.	27.00-28.50	27.00-28.75	27.50-29.00	27.50-28.50	26.50-28.00
900-1100 lbs.	27.25-28.50	27.75-29.50	27.75-29.00	27.75-28.75	26.75-28.25
1100-1300 lbs.	27.25-28.50	27.50-29.50	27.50-29.00	27.50-28.75	26.75-28.25
1300-1500 lbs.	26.50-28.00	27.25-29.25	27.00-28.50	26.50-28.25	26.75-28.25

STEERS, Good:

700-900 lbs.	24.00-27.25	25.00-27.75	24.25-27.50	25.25-27.50	25.00-26.50
900-1100 lbs.	24.00-27.25	25.00-27.75	24.25-27.75	25.25-27.50	25.25-26.75
1100-1300 lbs.	23.75-27.25	24.50-27.75	24.00-27.75	25.25-27.50	25.25-26.75
1300-1500 lbs.	23.50-26.50	24.25-27.50	24.00-27.25	24.75-27.25	25.25-26.75

STEERS, Medium:

700-1100 lbs.	18.25-24.00	18.50-25.00	17.00-24.25	18.50-25.00	18.50-25.25
1100-1300 lbs.	18.00-23.50	18.50-25.00	17.00-24.25	18.50-25.00	18.50-25.25

STEERS, Common:

700-1100 lbs.	16.50-18.00	16.75-18.50	15.00-17.00	15.50-18.50	15.50-18.50
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HEIFERS, Choice:

600-800 lbs.	27.00-28.50	26.75-27.75	27.25-28.50	27.00-28.00	26.00-27.00
800-1000 lbs.	27.00-28.50	27.00-28.00	27.25-28.75	27.00-28.00	26.00-27.00

HEIFERS, Good:

600-800 lbs.	24.00-27.00	24.50-27.00	23.75-27.25	24.75-27.00	24.50-26.00
800-1000 lbs.	23.50-27.00	24.75-27.00	23.75-27.25	24.50-27.00	24.50-26.00

HEIFERS, Medium:

500-900 lbs.	18.00-24.00	18.25-24.75	16.50-23.75	18.00-24.50	17.50-24.50
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HEIFERS, Common:

500-900 lbs.	16.00-18.00	15.50-18.25	15.00-16.50	15.00-18.00	15.00-17.50
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COWS (All Weights):

Good	15.00-16.00	16.50-18.50	15.00-16.50	15.75-17.25	16.00-17.50
Medium	14.50-15.00	14.75-16.50	14.25-15.00	14.50-15.75	14.50-16.00
Cut. & com.	13.00-14.50	13.00-14.75	13.00-14.75	12.75-14.50	12.50-14.50
Canners	10.50-13.00	11.50-13.00	11.00-13.00	11.50-12.75	11.00-12.50

BULLS (Yrags, Excl.), All Weights:

Beef, good	17.00-18.50	18.75-21.00	17.00-18.50	17.50-18.00	18.00-19.00
Sausage, good	17.50-19.00	20.00-21.00	17.00-18.50	18.00-18.50	18.00-19.50
Sausage, medium	16.50-18.00	18.25-20.00	15.00-17.00	17.00-18.00	17.00-18.00
Sausage, cut. & com.	14.00-16.50	15.00-18.25	12.50-15.00	14.50-17.00	14.00-17.00

VEALERS (All Weights):

Good & choice	25.00-30.00	25.00-27.00	22.00-25.00	23.00-26.00	26.00-28.00
Com. & med.	18.00-25.00	20.00-25.00	17.00-22.00	17.00-23.00	20.00-26.00
Cull, 75 lbs. up.	13.00-18.00	17.00-20.00	13.00-17.00	14.00-17.00	14.00-20.00

CALVES (500 lbs. down):

Good & choice	23.00-26.00	22.00-25.00	20.00-23.00	22.00-24.50	21.00-24.00
Com. & med.	18.00-23.00	16.00-22.00	16.00-20.00	17.00-22.00	16.00-21.00
Cull	14.00-18.00	14.00-16.00	12.00-16.00	13.00-17.00	14.00-16.00

SLAUGHTER LAMBS AND SHEEP:

LAMBS (Spring):

Choice (Closely sorted)

Good & choice*	24.25-25.00	24.25-25.00	24.00-24.50	24.00-24.75	24.00-24.50
Med. & good*	22.00-24.00	21.50-24.00	21.00-23.75	22.50-24.00	22.00-23.75
Common	17.50-21.50	16.00-21.00	18.00-20.75	19.50-22.50	18.00-21.75

YRL. WETHERS (Shorn):

Good & choice*	20.50-22.00	20.50-21.50			
Med. & good*	17.50-20.00	17.00-20.00			

EWES (Shorn):

Good & choice*	6.50-9.00	8.00-9.00	8.00-8.50	7.50-8.50	8.00-9.00
Com. & med.	6.00-8.00	6.00-7.50	6.50-7.75	6.50-7.50	6.50-7.50

*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelts.

*Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

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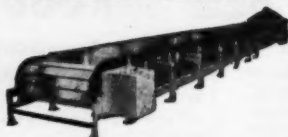
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Takes Several Times Its Weight in Moisture

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MAKES IT	10 bags - 2.20 per bag	MAKES IT
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Weight About 65 Lbs. Sold By Bag—Not Weight

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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended August 20, 1949.

CATTLE

	Week ended Aug. 20	Prev. week 1948	Cor.
Chicago	24,040	23,496	18,557
Kansas City	26,454	21,863	24,639
Omaha	23,234	23,465	17,251
East St. Louis	9,458	8,049	9,358
St. Joseph	10,795	9,968	10,550
Siox City	11,122	11,611	7,465
Wichita	4,250	4,427	7,081
New York & Jersey City	6,782	6,532	5,744
Okl. City	5,943	7,642	10,510
Cincinnati	4,781	4,333	4,256
Denver	7,086	8,415	7,218
St. Paul	16,010	16,824	13,973
Milwaukee	3,545	2,504	3,085
Total	156,512	149,129	139,687

HOGS

Chicago	34,141	32,344	2,737
Kansas City	10,468	11,711	7,990
Omaha	22,827	31,197	18,336
East St. Louis	20,230	20,505	13,140
St. Joseph	13,251	16,640	9,179
Siox City	9,878	13,358	10,935
Wichita	3,958	3,838	3,740
New York & Jersey City	32,804	28,390	23,420
Okl. City	7,810	9,337	6,209
Cincinnati	13,016	13,175	8,903
Denver	7,713	7,815	5,512
St. Paul	25,700	32,352	15,145
Milwaukee	4,877	4,038	3,234
Total	206,473	226,068	127,880

SHEEP

Chicago	7,989	3,988	7,634
Kansas City	6,783	7,156	13,277
Omaha	12,048	11,717	20,325
East St. Louis	9,000	8,148	9,604
St. Joseph	8,135	7,504	9,500
Siox City	4,165	3,386	5,488
Wichita	1,389	1,478	2,289
New York & Jersey City	33,477	35,885	35,722
Okl. City	3,277	2,928	2,137
Cincinnati	721	1,501	812
Denver	16,928	10,255	16,242
St. Paul	6,143	4,290	6,206
Milwaukee	836	531	1,277
Total	110,521	98,587	130,633

*Cattle and calves.

*Federally inspected slaughter, including directs.

†Stockyard sales for local slaughter.

‡Stockyard receipts for local slaughter, including directs.

LIVESTOCK PRICES AT LOS ANGELES

Prices at Los Angeles, Calif., on Thursday, Aug. 25:

CATTLE:	
Steers, com. & med.	\$19.00@23.25
Cows, med.	14.50@15.50
Cows, cut. & com.	12.50@14.25
Cows, canner	11.50@12.25
Bulls, cutter to gd.	10.75@20.00
CALVES:	
Med. & gd.	\$20.00@24.00
Com.	19.00@20.00
HOGS:	
Gd. & ch., 190-230	\$22.00@22.50
Sows	16.50

BALTIMORE LIVESTOCK

Prices at Baltimore, Md., on Thursday, August 25:

CATTLE:	
Steers, gd.	\$24.00@25.00
Steers, med. & avg. gd.	22.50@23.75
Steers, com. & med.	19.00@22.25
Heifers, med. to gd.	22.00@23.50
Heifers, com. & med.	17.50@21.50
Cows, gd.	17.50@19.00
Cows, com. & med.	14.50@17.00
Cows, can. & cut.	11.00@14.00
Bulls, med. & gd.	19.75@21.00
Bulls, com. & med.	18.00@19.50
Bulls, can. & cut.	17.00@18.00
CALVES:	
Vealers, med. & ch.	\$27.00@30.00
Com. & med.	19.00@26.00
Culls	18/down
HOGS:	
Gd. & ch., 180-225	\$21.75@22.00
Sows, 400/down	16.25@16.50
SPRING LAMBS:	
Med. to ch.	\$26.00@26.50

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Aug. 18...	3,350	778	7,906	4,070
Aug. 19...	1,430	351	5,566	984
Aug. 20...	851	92	2,404	84
Aug. 22...	14,683	1,066	10,743	2,832
Aug. 23...	7,776	516	13,847	3,907
Aug. 24...	9,721	505	11,943	3,439
Aug. 25...	4,300	700	8,500	4,500

Week so far...36,480 2,787 44,733 14,368
Week ago...40,544 3,042 40,541 12,133
1948...31,209 3,550 27,816 14,407
1947...32,590 3,647 39,121 13,605

*Including 1,010 cattle, 1,040 calves, 11,867 hogs and 2,858 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Aug. 18...	2,290	81	1,084	280
Aug. 19...	1,603	25	1,387	391
Aug. 20...	262		201	83
Aug. 22...	4,226	116	943	280
Aug. 23...	3,499	32	1,473	327
Aug. 24...	4,919	71	915	222
Aug. 25...	2,200	25	1,000	800

*Week so far...14,544 244 4,331 1,624
Week ago...12,924 218 3,362 540
1948...10,292 444 3,874 190
1947...11,405 187 2,551 2,840

AUGUST RECEIPTS

	1949	1948
Cattle	157,548	124,217
Calves	14,178	15,921
Hogs	198,391	148,784
Sheep	45,222	54,064

AUGUST SHIPMENTS

	1949	1948
Cattle	58,781	45,350
Hogs	24,723	27,198
Sheep	3,465	2,544

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Thursday, Aug. 25:

	Week Ended Aug. 25	Prev. week
Packers' purch.	30,980	36,744
Shippers' purch.	5,919	5,325
Total	36,899	42,069

CANADIAN KILL

Inspected slaughter in Canada, week ended August 13:

	CATTLE	HOGS	SHEEP
Week Ended Aug. 13			
Western Canada	13,574	19,684	5,764
Eastern Canada	13,010	32,564	16,266
Total	26,584	52,248	22,030

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended August 20:

	Cattle	Calves	Hogs	Sheep
Salable	448	2,849	490	379
Total (incl. directs)	4,617	7,801	17,970	16,262
Previous week:				
Salable	354	2,041	228	789
Total (incl. directs)	4,136	6,491	15,090	20,402

*Including hogs at 31st street.

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending August 18:

	Cattle	Calves	Hogs	Sheep
Los Angeles	7,950	1,275	2,500	100
No. Portland	3,325	915	1,075	2,075
San Francisco	1,600	400	1,575	5,000

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, August 20, 1949, as reported to THE NATIONAL PROVISIONER:

CHICAGO

Armour, 4,020 hogs; Swift, 2,900 hogs; Wilson, 3,646 hogs; Agar, 7,656 hogs; Shippers, 4,980 hogs; Others, 15,850 hogs.

Total: 24,040 cattle; 1,932 calves; 34,141 hogs; 7,989 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	4,605	1,089	2,280	1,414
Cudahy	2,807	985	560	1,485
Swift	3,682	1,292	1,005	2,296
Wilson	1,636	1,042	1,170	1,588
Central	1,799	7	5,339	...
Others	7,540	7	5,339	...

Total ... 22,050 4,895 10,468 6,733

OMAHA

	Cattle & Calves	Hogs	Sheep
Armour	6,030	4,989	3,485
Cudahy	4,946	3,417	2,017
Swift	4,653	4,108	2,972
Wilson	2,916	2,673	947
Eagle	118
Greater Omaha	90
Hoffman	347
Rothschild	181
Roth	1,021
Kluge	28
Merchants	...	9,608	...
Others

Total ... 20,555 24,885 9,421

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	3,242	1,865	4,856	4,150
Swift	5,362	2,580	4,922	4,848
Hunter	844	...	4,494	162
Hell	2,161	...
Key	1,813	...
Laclede	658	...
Siehoff	1,025	...

Total ... 0,458 4,445 20,230 9,000

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	3,519	733	6,174	4,947
Armour	2,987	612	6,527	1,245
Others	4,595	339	3,698	461

Total ... 11,101 1,684 16,399 6,653

Does not include 396 cattle; 408 hogs and 1,943 sheep bought direct.

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy	4,538	143	3,099	1,105
Armour	3,552	105	3,855	970
Swift	2,845	28	1,717	989
Others	21,672	803	7,962	3,823

Total ... 32,607 1,079 17,233 6,887

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,365	1,047	2,006	933
Dunn	125	...	5	...
Osterlag	78	...	749	...
Dold	21	...	61	...
Sunflower	120
Pioneer	795
Excel
Guggen
heim	374
Others	1,381	...	477	456

Total ... 4,259 1,047 3,958 1,389

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,842	642	1,034	147
Wilson	2,377	856	1,386	612
Others	599	1,627	5,390	2,518

Total ... 5,818 3,125 7,810 3,277

LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	118	68	647	...
Cudahy	508	...	216	...
Swift	476	182	249	...
Wilson	145
Acme	318	47
Atlas	318
Clougherty	20	...	246	...
Const	238	32	327	...
Harman	294	7
Luer	212	...	322	...
Union	258
United	318	18	245	...
Others	3,678	626	27	...

Total ... 7,491 980 2,279

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's	484
Kal's	710
Lohrey
Meyer
Schlaechter	125	63	...	42
National	598	7
Others	2,536	1,182	13,485	3,163

Total ... 3,103 1,232 14,898 3,889

Does not include 1,083 cattle purchased direct.

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,121	99	1,852	9,350
Swift	1,510	225	1,564	5,703
Cudahy	718	49	1,577	1,736
Wilson	408
Others	2,573	268	2,114	734

Total ... 6,128 641 7,107 17,532

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	4,816	2,130	7,802	2,183
Rifkin	922
Cudahy	1,250	846	...	963
Rifkin	923	18
Superior	1,920
Swift	6,479	1,601	17,898	2,997
Others	2,738	2,186	9,976	1,112

Total ... 18,748 6,841 35,676 7,255

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	1,830	2,210	944	1,778
Swift	1,309	1,035	819	1,729
Blue
Bonnet	588	63	123	...
City	530	95	179	...
Rosenthal	478	61

Total ... 4,744 3,484 2,005 4,507

TOTAL PACKER PURCHASES

	Week ended Aug. 20	Prev. week	Cor.
Cattle	170,111	148,943	147,359
Hogs	197,149	184,443	155,709
sheep	84,432	75,170	96,396

*Does not include Los Angeles.

CORN BELT DIRECT TRADING

Des Moines, Ia., August 25.
—Prices at the ten concentration yards and 11 packing plants in Iowa, Minnesota:

Hogs, good to choice:
100-150 lb. \$17.00@19.75
180-240 lb. 19.50@20.50
240-300 lb. 19.00@21.00
300-360 lb. 17.00@19.25

Sheep:
270-360 lb. \$17.00@19.00
400-550 lb. 12.50@18.50

Receipts of hogs at Corn Belt markets were:

	This week estimated	Same day last wk. actual
Aug. 19	28,000	23,000
Aug. 20	23,000	25,000
Aug. 21	28,000	34,500
Aug. 22	30,000	27,000
Aug. 23	28,000	18,000
Aug. 24	25,000	24,000

LIVESTOCK RECEIPTS

Receipts at major markets, week ending August 20:

AT 20 MARKETS, Week Ended:
Cattle Hogs Sheep
Aug. 20 ... 292,000 332,000 169,000
Aug. 13 ... 284,000 359,000 155,000
1948 ... 255,000 256,000 212,000
1947 ... 254,000 290,000 175,000
1946 ... 292,000 243,000 178,000

HOGS AT 11 MARKETS, Wk. Ended:
Aug. 20 ... 290,000
Aug. 13 ... 287,000
1948 ... 290,000
1947 ... 228,000
1946 ... 201,000

AT 7 MARKETS, Week Ended:
Cattle Hogs Sheep
Aug. 20 ... 211,000 203,000 99,000
Aug. 13 ... 202,000 240,000 90,000
1948 ... 168,000 165,000 121,000
1947 ... 171,000 205,000 107,000
1946 ... 210,000 143,000 118,000

LIVESTOCK PRICES AT TEN CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at ten leading markets in Canada during the week ended August 13 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

	GOOD STEERS Up to 1000 lb.	VEAL CALVES Good and Choice	HOGS* Gr. Hl. Dressed	LAMBS Good Handweights
Toronto	\$21.12	\$22.48	\$32.35	\$22.95
Montreal	21.75	22.65	32.85	21.45
Winnipeg	20.50	20.50	30.85	20.50
Calgary	20.83	18.90	34.55	19.75
Edmonton	19.50	18.50	34.00	19.50
Pr. Albert	...	18.50	30.35	18.35
Moose Jaw	18.75	18.60	30.35	19.00
Saskatoon	18.90	21.00	30.35	18.60
Regina	18.00	20.00	30.35	20.00
Vancouver	19.75	24.00

*Dominion government premiums not included.

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WELLINGTON
AUSTRALIA

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

WESTERN DRESSED MEATS	
STEER AND HEIFER: Carcasses	
Week ending Aug. 20, 1949.	13,116
Week previous	10,472
Same week year ago	8,967
COW:	
Week ending Aug. 20, 1949.	1,587
Week previous	1,200
Same week year ago	2,834
BULL:	
Week ending Aug. 20, 1949.	823
Week previous	950
Same week year ago	823
VEAL:	
Week ending Aug. 20, 1949.	8,138
Week previous	9,149
Same week year ago	11,908
LAMB:	
Week ending Aug. 20, 1949.	46,449
Week previous	25,320
Same week year ago	38,635
MUTTON:	
Week ending Aug. 20, 1949.	4,808
Week previous	1,376
Same week year ago	3,395
HOG AND PIG:	
Week ending Aug. 20, 1949.	6,193
Week previous	6,310
Same week year ago	2,326
PORK CUTS: Pounds	
Week ending Aug. 20, 1949.	1,655,494
Week previous	1,141,560
Same week year ago	1,753,715
BEEF CUTS:	
Week ending Aug. 20, 1949.	129,303
Week previous	114,927
Same week year ago	147,785
VEAL AND CALF:	
Week ending Aug. 20, 1949.	33,671
Week previous	16,378
Same week year ago	12,819
LAMB AND MUTTON:	
Week ending Aug. 20, 1949.	2,522
Week previous	4,676
Same week year ago	2,702

BEEF CURED:

Week ending Aug. 20, 1949.	14,359
Week previous	17,512
Same week year ago	17,385

PORK CURED AND SMOKED:

Week ending Aug. 20, 1949.	1,151,249
Week previous	673,974
Same week year ago	1,112,173

LARD AND PORK FATS:

Week ending Aug. 20, 1949.	110,008
Week previous	214,783
Same week year ago	107,955

LOCAL SLAUGHTER

CATTLE:	Carcasses
Week ending Aug. 20, 1949.	6,782
Week previous	6,532
Same week year ago	5,744

CALVES:

Week ending Aug. 20, 1949.	13,278
Week previous	11,871
Same week year ago	11,757

HOGS:

Week ending Aug. 20, 1949.	32,804
Week previous	28,390
Same week year ago	23,420

SHEEP:

Week ending Aug. 20, 1949.	33,477
Week previous	35,885
Same week year ago	35,722

COUNTRY DRESSED MEATS

VEAL:	Carcasses
Week ending Aug. 20, 1949.	3,373
Week previous	3,349
Same week year ago	3,531

HOG:

Week ending Aug. 20, 1949.	3
Week previous	1
Same week year ago	1

LAMB AND MUTTON:

Week ending Aug. 20, 1949.	71
Week previous	65
Same week year ago	15
Incomplete.	

WEEKLY INSPECTED SLAUGHTER

The report of inspected slaughter of livestock at 32 centers for the week ended August 20, by the U. S. Department of Agriculture:

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City	6,782	13,278	32,804	33,477
Baltimore, Philadelphia	6,306	1,709	25,001	1,157
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis	12,811	3,205	59,094	7,214
Chicago, Elkhart	26,050	5,981	58,310	14,054
St. Paul-Wis. Group	25,511	13,009	68,204	9,314
St. Louis Area	14,581	8,733	44,967	13,246
Sioux City	10,800	454	13,257	4,399
Omaha	20,424	1,927	29,998	12,597
Kansas City	19,281	7,333	20,902	10,522
Iowa and So. Minn.	16,619	4,803	115,772	28,302
SOUTHEAST	5,680	4,202	12,802	
SOUTH CENTRAL WEST	23,028	11,727	37,416	17,201
ROCKY MOUNTAIN	7,128	676	9,170	20,497
PACIFIC	17,085	4,026	25,141	30,575
Grand total	213,245	81,723	552,898	202,533
Total week ago	201,936	76,710	540,843	198,627
Total same period 1948	194,735	92,026	307,332	200,906

*Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. *Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. *Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. *Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. *Includes So. St. Joseph, Mo., Wichita, Kansas, Oklahoma City, Okla., Ft. Worth, Texas. *Includes Denver, Colo., Ogden and Salt Lake City, Utah. *Includes Los Angeles, Vernon, San Francisco, San Jose, Alhajo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under Federal Meat inspection during July 1949: Cattle, 77.0; calves, 65.2; hogs, 74.0; sheep and lambs 83.2.

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Production and Marketing Administration, at eight southern packing plants, located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, with comparative figures for the previous week and the same week a year earlier, were as follows:

	Cattle	Calves	Hogs
Week ended August 19	1,765	1,018	6,284
Week previous	1,847	825	4,961
Cor. week last year	2,659	1,541	3,502

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QUALITY AMERICAN HOG CASINGS

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Wilmington Provision Company

Slaughterers of

CATTLE - HOGS - LAMBS - CALVES

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WILMINGTON, DELAWARE

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POSITION WANTED

PLANT MANAGER

Capable of supervising complete operations. Prefer business with possibilities for future developments. Twenty years with one packer. Age 44. University engineering education. Best of references. Background supplied on request. W-272, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MANAGER-CONTROLLER: Complete knowledge of all packing house operations. 20 years' experience with both small and large packers. Capable of departmentalizing plant and installing cost system. W-266, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE MAKER: 20 years' experience. Can take complete charge, small or large plant. Permanent position desired. 38 years old, sober, dependable. References. W. J. Wilson, 1513 N. 11th St., Phone 2-1870, Fort Smith, Ark.

SAUSAGE MAKER: Can guarantee satisfaction. Desire job with medium or small plant. W-273, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PLANT superintendent, 25 years' practical experience in killing, cutting and all processing operations. Best references. W-248, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

WANTED: General manager for a medium sized, long established meat packing plant. Must be man of broad experience and high executive ability. Reply should give full details of background and qualifications and should be addressed to Box W-240, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALESMAN WANTED: Top flight provision and smoked meat salesman acquainted with eastern chain store and wholesale trade. Salary proportionate to ability and experience. Give full details, age and qualifications. W-257, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

SALES MANAGER for progressive medium sized packer. Aggressive man experienced in sales of quality sausage, pork products, beef and veal. Excellent opportunity for a producer. State fully past experience and references. P.O. Box 630, Wheeling, W. Va.

DRAFTSMAN: Mechanical or architectural, familiar with packinghouse operations and machinery. Telephone or write, Frank J. Bilek, chief engineer, The Globe Company, 4000 S. Princeton Ave., Chicago 9, Illinois. Telephone Boulevard 8-2100.

GENERAL MANAGER for rendering business, not over 50 years. Knowledge of rendering, extraction experience preferred. Plant in East. State age, experience, references and salary in first letter. W-256, THE NATIONAL PROVISIONER, 11 E. 44th St., New York 17, N. Y.

HELP WANTED

KILLING FLOOR foreman wanted. Experienced, working or non working. Cattle, calves and hogs. Top wages for a top man. Must be thoroughly experienced and able to teach others. Plant located in southern Indiana. Please write giving experience and references. W-274, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE FOREMAN: One capable of taking complete charge of quality sausage production in medium sized plant in east. Must be cost conscious, able to figure costs accurately and handle labor efficiently. Good salary for a man who can earn it. State experience fully. W-254, THE NATIONAL PROVISIONER, 11 E. 44th St., New York 17, N. Y.

SAUSAGE FOREMAN: Large independent packer wants ambitious young man who has had training in sausage manufacture and sausage costs. Permanent position, good future. W-258, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PLANT SUPERINTENDENT: Must have full knowledge of top grade sausage production. Good opportunity for the right man. New York area. W-268, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

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FOR SALE: One new unused Globe 5x12 cooker, \$5750.00. One 35 Diamond Hog complete with base and 40 H.P. motor, \$2750.00. Phoenix Tallow Co., P. O. Box 4131, Phoenix, Arizona.

FOR SALE: 300 ton John J. Dupps hydraulic press, \$2,000.00. Good condition. California Extraction Company, P. O. Box 187, Norwalk, Calif.

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WANTED: One York refrigeration booster pump. Ammonia capacity, 45 tons. At 5" suction and 25" discharge complete with cooler and gauges. Empacadora de Ciudad Juarez, S. A. Manuel H. Caballero, Apartado Postal No. 219, Ciudad Juarez, Chib. Mexico.

WANTED: Small lard roll for ammonia system. Must be complete and in good condition. Hervitz Packing Co., 1146 S. Cameron St., Harrisburg, Pa.

WANTED: A-1 stainless steel used stuffing table. Samuel Harrison's Sons, Inc., 333 Market Street, Williamsport, Pennsylvania.

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FB-274, THE NATIONAL PROVISIONER
407 S. Dearborn St., Chicago 5, Ill.

FOR SALE

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407 S. Dearborn St. Chicago 5, Ill.

SAUSAGE and PROVISION plant, federal inspection, long established, New York city. Large capacity. All modern facilities for curing and smoking complete line. Long lease. Unusual opportunity. Owner retiring. FS-239, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

SMALL SAUSAGE factory in industrial location, fully equipped. Going business. Retail, city and state licenses. Good lease. \$8,000. FS-269, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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Experienced operators are interested in buying or leasing medium or small plant in which cattle or hogs can be slaughtered and sausage processed. Will consider plant which processes only. Give all details. W-271, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Half interest in rendering plant to experienced party, able to take full charge of plant. Must know all phases mechanically, cooking, etc. Plant located in Manitoba, Canada. For full particulars write to FS-246, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points. Write for our bulletins.

Sausage and Smokehouse

- 9012—U. S. SLICER: 150-C Model with stand. New, never used. \$ 950.00
- 9812—SAUSAGE EQUIPMENT UNIT: Small, includes 2000 Anco Stuffer, 1 1/2 HP Compressor, 1000 Mixer, 500 Cutter and Grinder Combination Unit. 2 HP. Bids requested
- 9874—SAUSAGE EQUIPMENT UNIT: consists of 43-B Buffalo Silent Cutter, Buffalo #2 Mixer, Boss No. 161 Grinder, with motors. 2725.00
- 9880—VACUUM MIXER: Buffalo #25, 15000 cap., steam jacketed, V-belt drive, less motor. 850.00
- 9808—SILENT CUTTER: Buffalo #254, 3500 cap., 40 HP motor & starter. 1350.00
- 9281—GRINDER: Boss #532, Heavy Duty, 25 HP Motor & Starter. 1000.00
- 9544—ROTO CUT: Globe, 42"x14" machine complete with two 12 knife assemblies. One 40 HP & one 5 HP motor. 1650.00
- 9809—GRINDER: 63-B Buffalo, 15 HP motor & starter. Like-new condition. 1600.00
- 9801—GRINDER: 66-B Buffalo, 20 HP motor & starter. A-1 condition. 675.00
- 9547—TY LINKER: Automatic, used 1 month, like-new, guaranteed. 1595.00
- 9805—FLAK ICER: NEW, original crate, Belt-ice, 2 1/2 ton cap. 2100.00
- 9820—BARREL WASHER: Anco, almost new. 1725.00

Rendering and Lard

- 9834—HYDRAULIC PRESS: Anco, 300 ton, pump & lubricator. \$1500.00
- 9022—COOKER: 4x10 Steel Head Allbright Neli Dry Rendering. 1450.00
- 9836—COOKER: Hubbard, 5x9, 20 HP motor. 1100.00
- 9835—COOKER: Anco, 5x12, 25 HP motor. 1100.00
- 9831—EXPELLER: Anderson, 20 HP motor. 575.00
- 7057—HOG: #25 Diamond, extra knives, 6 ton per hr. capacity. 1250.00
- 9793—COOKER: Anco, 4'x10', 60000 cap., 20 HP motor. 1850.00
- 9024—ATTENTION MILL: 30" Bauer, less motor. Good condition. 1150.00
- 9025—CRUSHER: OM & Waste Savings, 15x20", 25 HP motor. 850.00
- 9027—HAMMER MILL: Jeffrey, with 50 HP motor. 700.00

Miscellaneous

- 9021—TANK CHARGING TRUCKS: (4) Model 68 No. 1 galvanneal, each. \$ 50.00
- 9019—ELEVATOR: Used, electric powered portable, 10000 Cap., with 30"x30" platform. Good condition. 550.00
- 9013—PRESS: Used 500 ton Thomas Allbright Hydraulic, with pump. 1000.00
- 9002—TRUCK BODY: Aluminum, insulated, 16' long x 7' wide x 6' high. 650.00
- 9028—PAN WASHER: Adelmans, 1948 model, 220V 3 ph. Perfect condition. 250.00
- 9020—REFRIGERATOR BOX: 14'x30"x12" high. Door on each end. Like-new. 3500.00
- 9030—HYDRAULIC PUMP: For up to 160 ton press, 1x10x1 1/2. Completely reconditioned, new rods, pistons, etc. 200.00
- 8346—BOILER: 40 HP Steammaster, complete with fire brick, fire box, stack & gas burner. 2000.00
- 9006—BARRELS: 4000, suitable for tallow and grease, each. 1.40
- 9008—KETTLE: (4) 125 gal. Green S.S. steam jacketed, covers, each. 800.00
- 7093—KETTLE: 300 Gallon, with all fittings, valves, etc. 750.00
- 9031—DRUMS: 133, average 19022, hold ground 8152, good condition. 2.75
- PRESS: Bacon Forming, Allbright Neli, late style, DC motor. 2200.00


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DETROIT—J. H. Rice, 1786 Allard, Grosse Pointe Woods
NEW YORK 14—Herbert Ohl, 441 W. 13th St.
PHILADELPHIA 23—Earl McAdams, 701 Callowhill St.
PITTSBURGH—R. H. Ross, Box 628, Imperial, Pa.
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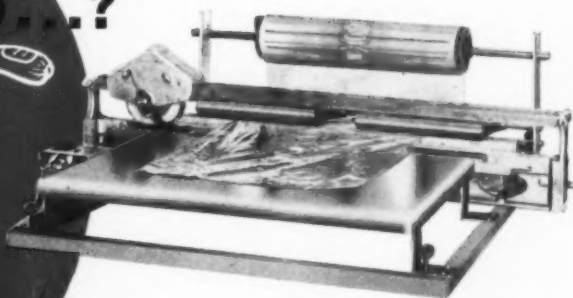
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